BLODGETT® OVENS / BLODGETT COMBI®

DOMESTIC
PRICE LIST

EFFECTIVE 01.01.02

www.blodgett.com

2002

CONVECTION OVENS

CONVEYOR OVENS

COMBINATION OVENS

DECK OVENS

BLODGETT CORPORATION

www.blodgett.com

EXPRESS SHIP PROGRAM

Express Ship Program: The following Blodgett products are available for shipment within the guidelines of the Blodgett Express Ship Program:

OVEN PRODUCTS

DFG 100 (single or double)
Stainless steel front, top, and sides.
Solid state manual control.
Glass windows/dual pane.
Porcelain interior.
2 speed motor.
Natural gas.
25" stainless steel legs (single).
6" stainless steel legs (double).
Draft Diverter.

Mark V (single or double)
Stainless steel front, top, and sides.
Solid state manual control.
Glass windows/dual pane.
Porcelain interior.
2 speed motor.
Electric 208 volt. (3 phase).
25" stainless steel legs (single).
6" stainless steel legs (double).

CTB (single)
Stainless steel front, top, back and sides.
Solid state manual control.
Glass windows/dual pane.
Porcelain interior.
2 speed motor.
Electric 208 volt. (3 phase)
4" stainless steel legs.
5kw.

The above listed products, if ordered under the Express Ship Program, will be shipped within 3 working days from the receipt of the order guaranteed.

If product is not shipped in three (3) working days from receipt of order, we will pay shipping charges (regular ground rates).

HOW TO PLACE AN ORDER

under the express ship program.

All orders are subject to acceptance by the local representative and Blodgett Corporation.

All orders must have the Dealer's name, address, phone number, purchase order number, and P.O. dollar amount listed on the customer's order.

All orders must have a requested ship date and ship to address.

All orders must include model number, voltage requirement and type of gas.

Order must specify **Express Ship.**

Customer pays freight.

Absolutely no deviations from product and options listed.

Order can not exceed two units/sections for Oven.

Orders are subject to credit approval.

Orders received after 3:00 PM EST (Eastern Standard Time) will be processed the following business day.

This program applies to customers located in the United States only.

A separate purchase order must be submitted for any additional parts or accessories not listed above.

Orders must be received in written correspondence – called-in orders must be confirmed in writing.

If we do not ship the product(s) within three (3) working days from receipt of order, we will pay the shipping charges on the order (ground rates).

All shipments will be made via our house carriers.

If freight is routed by customer, we ARE NOT responsible if their carrier does not pick up.

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AutoCAD PARTICIPANTS

CAD symbols for Blodgett equipment are available on the KCL CADalog. Symbols include standard equipment in plan, side, front and 3-D views, layered to FEDA/FCSI recommended guideline. Contact Kochman Consultants, Ltd. (KCL) for a free 14-day trial version. Call KCL at (847) 470-1195 or visit their website at www.kclcad.com to download your trial version or request a free trial CD-ROM.

AutoQuotes™ PARTICIPANTS

In addition to comprehensive brochures and FCSI/NAFEM formatted specification sheets, Blodgett partakes in AutoQuotes Quotation System and Database. For more information on this service, please contact AutoQuotes, 4425 Merrimac Ave., Suite 3, Jacksonville, FL 32210; (904)384-2279.

ORDERING INFORMATION

TERMS AND CONDITIONS

Prices are U.S. dollars F.O.B. from origin and do not include charges for freight or installation.

Payment terms: NET 30 Days.

Cancelled or changed orders are subject to a 15% charge.

Special orders require 20% non-refundable deposit at time of order.

Freight classification: Class 70.

RETURN POLICY

Restocking charge: 25% on standard ovens, 30% on non-standard ovens.

Returns No return shipments accepted without prior approval. Please contact Customer Service.

Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating.

Repair of any shipping damages will be deducted from credit due.

HOW TO PLACE AN ORDER

Resale Certificate Number: required from all Dealers.

All orders are subject to acceptance by the local representative and our office.

All orders must have the Dealer's name, address, phone number, purchase order number and purchase order dollar amount.

All orders must include a requested ship date, ship to address, job name and location.

All orders must include model number, voltage requirement, type of gas and altitude if installation is over 2000 feet.

Specify left or right hinged door. Available only on Models COS-6, COS-101, COS-101S, CTB and DFG-50.

Legs, Stands and Casters are optional accessory for Counter/Stand models.

International Orders: Any orders shipping outside the continental U.S. or Canada will be subject to an 8% Warranty Administration Fee, and could be subject to other charges including configuration and CE approval fees. Please contact the Customer Service Department for specific details.

International Warranty: The standard warranty for all equipment shipped outside of the U.S. or Canada is 1 year on parts only from the date of installation.

PRICES AND SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

The Company reserves the right to make substitutions of components without prior notice.

ERRORS: Descriptive, typographic or photographic are subject to correction.

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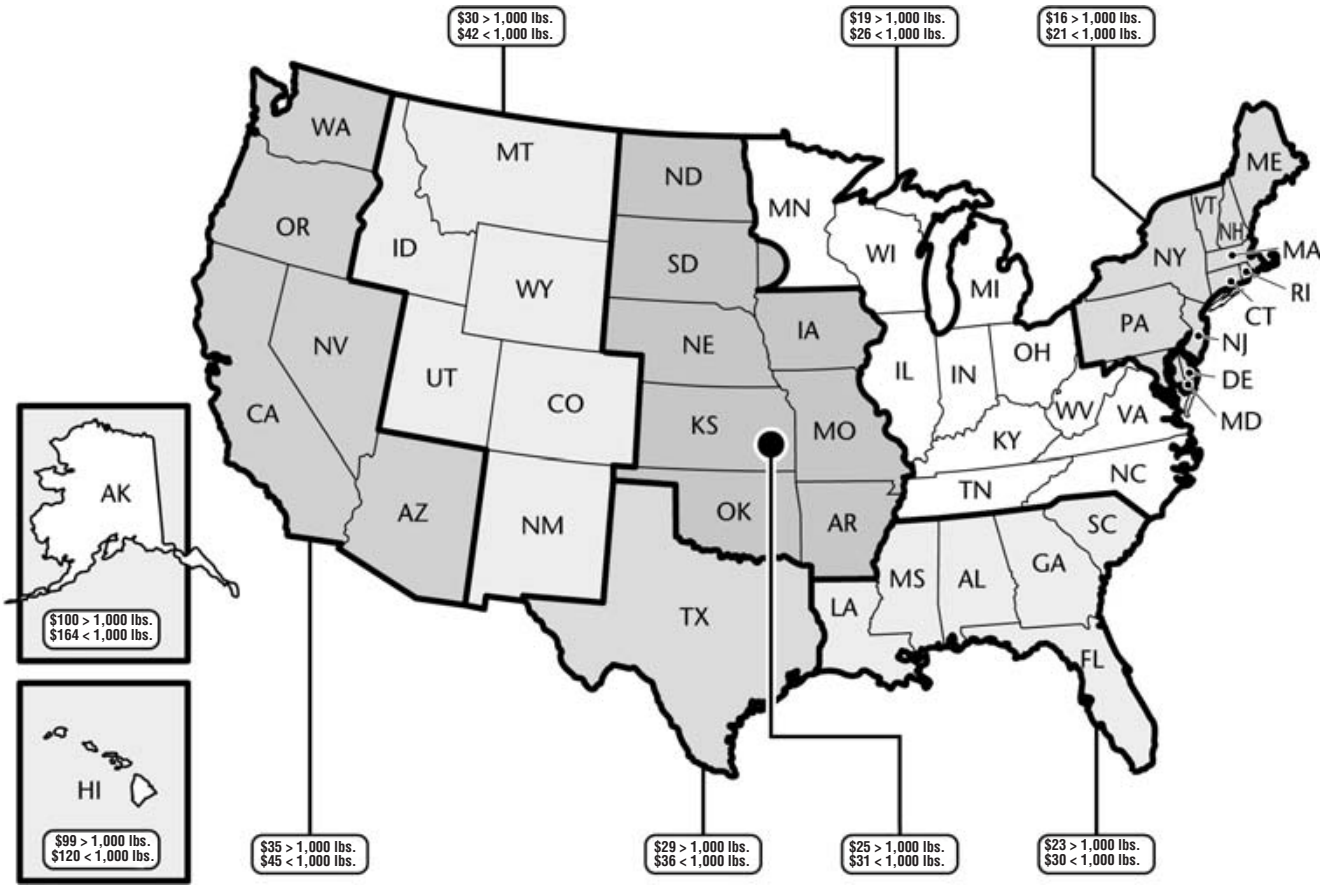
FREIGHT INFORMATION

FREIGHT/HANDLING RATES



How to Estimate Freight/Handling Cost

(Minimum charge - $75.00)

1. FREIGHT RATE: Locate state/rate on map you are shipping to
(NOTE: Separate rates for less or more than 1,000 lbs.)

2. MULTIPLIER: Total weight of shipment ÷ 100.

3. FREIGHT COST: FREIGHT RATE X MULTIPLIER

EXAMPLE: FREIGHT RATE = $26.00
WEIGHT = 300 lbs.
MULTIPLIER = 300 ÷ 100 = 3.0
FREIGHT COST = $26.00 X 3.0 = $ 78.00

NOTES: Rates ONLY apply if:

1. Freight ships from Oven/Combi/Pitco/MagiKitch'n warehouse location.
2. Oven/Combi/Pitco/MagiKitch'n chooses freight carrier.
3. Oven/Combi/Pitco/MagiKitch'n must pre-pay and add freight to invoice
4. Minimum freight charge = $75.00
5. Includes Standard delivery to all points (additional charges for "Call Before Delivery", "Lift Gate", "Inside Delivery" and "Construction Site Delivery").

EXTRA CHARGES

Call Before Delivery = $30.00
Inside Delivery = $50.00
Lift Gate Delivery = $80.00
Construction Site Delivery = $75.00
All other requests, call for pricing.

FREIGHT CLASSIFICATION

CLASS 70: HOUSE CARRIERS
CLASS 85: ALL OTHER CARRIERS

GAS CONVECTION OVENS

FULL-SIZE

60% more cooking capacity

Bakery depth

Value Line Bakery depth

Model	Description	Approximate shipping weight lbs/kg	List Price
AC500 Base Section	Stainless steel front, top, sides and back, solid-state manual control, single door with dual pane thermal glass and chrome plated single staged door latch, angle iron frame, doubled sided porcelain baking compartment, interior lights, 2 speed blower, modular slide out control panel, 8 chrome plated racks and 17 positions, 70,000 BTU per section.		
AC500 Add'l Section	One base section with 4-1/4" casters and flue connector.	675/306	$9,879
AC500 Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	706/320	$9,940
AC500 Double	Two base sections with 4-1/4" casters, draft diverter or draft hood and flue connector.	1351/613	$19,459
DFG100 Base Section	Stainless steel front, top, and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, angle iron frame, double sided porcelain baking compartment, interior lights, two speed blower motor available 60 Hz only, modular slide out control panel, 5 chrome plated racks, 11 positions, 55,000 BTU per section.		
DFG100 Add'l Section	One base section with 6" stainless steel legs and flue connector.	560/254	$7,559
DFG100 Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	591/268	$7,800
DFG100 Double	Two base sections with 6" stainless steel legs, draft diverter or draft hood and flue connector.	1121/508	$14,999
DFG200 Base Section	Stainless steel front, top, and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock design with turn buckle assembly, angle iron frame, double sided porcelain baking compartment, interior lights, two speed blower motor available 60 Hz only, modular slide out control panel, 5 chrome plated racks, 11 positions, 60,000 BTU per section.		
DFG200 Add'l Section	One base section with 6" stainless steel legs and flue connector.	605/274	$7,769
DFG200 Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	636/288	$8,010
DFG200 Double	Two base sections with 6" stainless steel legs, draft diverter or draft hood and flue connector.	1211/549	$15,419
Zephaire G Base Section	Stainless steel front, top, and sides, solid-state manual control, solid stainless steel independent double doors, angle iron frame, double sided porcelain baking compartment, single speed motor, 5 chrome plated racks, 11 positions, 60,000 BTU per section.		
Zephaire G Add'l Section	One base section with 6" stainless steel legs and flue connector.	571/259	$5,609
Zephaire G Single	One base section with 25" stainless steel legs and draft diverter or draft hood.	602/273	$5,850
Zephaire G Double	Two base sections with 6" stainless steel legs, draft diverter or draft hood and flue connector.	1143/518	$11,099

ELECTRIC CONVECTION OVENS

FULL-SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
Mark V Base section	Stainless steel front, top and sides, solid-state manual control, dual pane thermal glass windows, porcelain door handle with simultaneous door operation, triple mounted pressure door lock door design with turn buckle assembly, angle iron frame, double sided porcelain baking compartment, interior lights, 2 speed blower motor, modular slide out control panel, 5 chrome plated racks, 11 positions, 11 kW.		
Mark V Add'l Section	One base section with 6" stainless steel legs and vent connector.	505/229	$6,943
Mark V Single	One base section with 25" stainless steel legs.	515/234	$7,100
Mark V Double	Two base sections with 6" stainless steel legs and vent connector.	990/449	$13,683

Value Line Bakery depth

Zephaire E Base section	Stainless steel front, top and sides, solid-state manual control, solid stainless steel independent double doors, angle iron frame, double sided porcelain baking compartment, single speed motor, 5 chrome plated racks, 11 positions, 11 kW.		
Zephaire E Add'l Section	One base section with 6" stainless steel legs and vent connector.	530/240	$5,473
Zephaire E Single	One base section with 25" stainless steel legs.	540/245	$5,630
Zephaire E Double	Two base sections with 6" stainless steel legs and vent connector.	1040/472	$10,743

OPTIONS & ACCESSORIES

FULL-SIZE

Options and Accessories	AC500	DFG100	DFG200	ZEPHAIRE G	MARK V	ZEPHAIRE E
LEG AND STAND OPTIONS						
25" stainless steel legs (set)	$360	$360	$360	$360	$360	$360
25" open stainless steel stand with rack guides	$890	$890	$890	$890	$890	$890
6" casters (set) add to cost of legs or stand (single oven only)	$206	$206	$206	$206	$206	$206
6" casters (set) deduct cost of 6" legs (double oven only)	N/A	$286	$286	$286	$286	$286
6" seismic legs (set) add to cost of legs	N/A	$195	$195	$195	$195	$195
6" stainless steel legs (set)	N/A	$98	$98	$98	$98	$98
4-1/4" low profile casters (set) deduct cost of 6" legs (double oven only)	$278	$278	$278	$278	$278	$278
Base cabinet solid stainless steel front/sides/legs/back (single only)	N/A	$1,825	$1,825	$1,825	$1,825	$1,825
INTERIOR OPTIONS						
Interior liner stainless steel (per section)	N/A	$387	$387	N/A	$387	N/A
Extra racks (each)	$57	$52	$62	$62	$52	$62
Solid stainless steel doors	N/C	N/C	N/C	Std.	N/C	Std.
Plus package (dependent glass doors, interior lights, 2 speed motor) (per section)	Std.*	Std.	Std.	$1,140	Std.	$1,140
EXTERIOR OPTIONS						
Prison package (per section) includes security control panel & s/s back	N/A	$530	$530	N/A	$530	N/A
Solid back panel stainless steel (per section)	Std.	$275	$275	$275	$275	$275
VENT AND CONNECTOR OPTIONS						
Vent connector	N/A	N/A	N/A	N/A	$105	$105
Draft diverter or draft hood stainless steel	$84	$84	$84	$84	N/A	N/A
Flue connector	$105	$105	$105	$105	N/A	N/A
GAS HOSE AND MANIFOLD OPTIONS						
48" flexible gas hose w/quick disconnect & restraining device	$283	$283	$283	$283	N/A	N/A
36" flexible gas hose w/quick disconnect & restraining device	$252	$252	$252	$252	N/A	N/A
Gas manifold for double gas sections	$95	$95	$95	$95	N/A	N/A
ELECTRICAL OPTIONS						
440 or 480 volt 3 phase (per section)	N/A	N/A	N/A	N/A	$510	$510
EXTENDED WARRANTY						
One year additional (per section)	$380	N/A	N/A	$216	N/A	$210

* Only single door available.

OPTIONS & ACCESSORIES

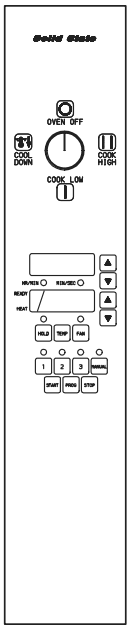
FULL-SIZE

Options and Accessories	AC500	DFG100	DFG200	ZEPHAIRE G	MARK V	ZEPHAIRE E
CONTROL PANEL OPTIONS (per section)						
Solid state manual	Std.	Std.	Std.	Std.	Std.	Std.
Solid State digital	$315	$315	$315	N/A	$315	N/A
Pulse Plus	N/A	$740	$740	N/A	$740	N/A
Cook 'n' hold	N/A	$820	$820	N/A	$820	N/A
Humidaire (Available only single speed fan on gas convection ovens)	N/A	$1,061	$1,061	N/A	$1,061	N/A
Security control panel	N/A	$157	$157	N/A	$157	N/A
8 Set Point Control (25° sets, start 275°, 300°, ...)	N/A	$280	$280	N/A	$280	N/A
CH Pro 3	$380	N/A	N/A	N/A	N/A	N/A
IQ Control	N/A	N/A	N/A	N/A	$2,050	N/A
IQ2Control	N/A	$1,260	$1,260	N/A	$1,260	N/A

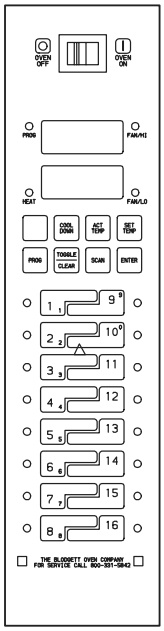
CONTROL OPTIONS

Solid State Manual
Separate dials control the thermostat and timer.

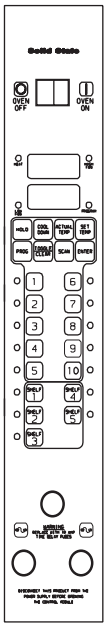
Solid State Digital
Digital display of time and temperature. Also features Cook & Hold and Pulse Plus.



CH Pro 3
Includes cook & hold, pulse plus and three programmable product keys.



IQ Control
16 Programmable product keys. Virtually unlimited capabilities for each product key including temperature, time, holding,
2 speed fan with pulse plus, simple operation.



IQ2 Control
10 Programmable product keys and 5 shelf timers. Virtually unlimited capabilities for each product key including temperature, time, holding, 2 speed fan with pulse plus, simple operation and the ability for optional external communication port.

Pulse Plus
For use with liquid batter products - minimizes rippling.

Cook 'n' Hold
Allows automatic transfer from cook time/ temperature to hold time/ temperature.

GAS CONVECTION OVEN

HALF-SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
DFG50 Base section	Stainless steel front, top, sides, and back, solid-state manual control, dual pane thermal glass window, chrome plated door handle, angle iron frame, double sided porcelain baking compartment, interior lights, single speed blower motor, drop down control panel, 5 chrome plated racks, 9 positions, 27,500 BTU per section.		
DFG50 Single	One base section with 4" stainless steel and draft diverter or draft hood.	288/131	$5,990
DFG50 Double	Two base sections with 7" stainless steel stand and draft diverter or draft hood.	565/256	$12,120

ELECTRIC CONVECTION OVENS

HALF-SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
CTB Base section	Stainless steel front, top, sides and back, solid-state manual control, dual pane thermal glass window, chrome plated door handle, angle iron frame, double sided porcelain baking compartment, two speed blower motor, drop-down control panel, 5 chrome plated racks, 9 positions, 5.6 kW.		
CTB Add'l Section	One base section with vent riser.	270/122	$4,597
CTB Single	One base section with 4" stainless steel legs.	270/122	$4,600
CTB Double	Two base sections with 19" stainless steel stand and vent riser.	552/250	$9,779

Zephaire 50E Base section	Stainless steel front, top, sides and back, solid-state manual control, single solid stainless steel door, chrome plated door handle, unibody construction, double porcelain baking compartment, single speed blower motor, drop-down control panel, 5 chrome plated racks, 9 positions, 5.1 kW.		
Zephaire 50E Single	One base section with 4" stainless steel legs.	270/122	$3,700
Zephaire 50E Double	Two base sections with 19" stainless steel stand.	552/250	$7,914

QUARTER-SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
KCO-25E Single	Stainless steel front, top, sides and back, solid state manual control, stainless steel door with dual pane thermal glass window, stainless steel field reversible door handle, unibody construction, stainless steel baking compartment, single speed motor, 3 chrome plated racks, 3 positions, 3.0 kW, 4" stainless steel legs.	168/76	$3,990

OPTIONS & ACCESSORIES

Options and Accessories	DFG50	CTB/R	ZEPHAIRE-50E	KCO-25E
LEG AND STAND OPTIONS				
33" stainless steel with shelf	$920	$920	$920	N/A
33" open stand w/rack guides	$1,120	$1,120	N/A	N/A
19" or 24" stainless steel stand with shelf	$650	$650	$650	N/A
24" open stand w/rack guides	$1,060	$1,060	N/A	N/A
16" stainless steel stand	$565	$565	$565	N/A
6" casters (set) add to cost of legs or stand (single oven only)	$206	$206	$206	N/A
7" stainless steel stand	$360	$360	$360	N/A
5 3/4" stainless steel stand	$340	$340	$340	N/A
4" stainless steel legs (set) (not for use with stands or casters)	$68	$68	$68	Std.
INTERIOR OPTIONS				
Interior liner stainless steel (per section)	$305	$305	N/A	Std.
Extra racks (each)	$47	$47	$47	$36
Solid stainless steel doors	N/C	N/C	Std.	N/C
EXTERIOR OPTIONS				
Right hand hinged	N/C	N/C	N/A	N/A
Cord set with receptacle	Std.	$248	$248	N/A
VENT AND CONNECTOR OPTIONS				
Vent riser stainless steel	N/A	$65	N/A	N/A
Draft diverter stainless steel	$84	N/A	N/A	N/A
Draft hood stainless steel	$84	N/A	N/A	N/A
ELECTRICAL OPTIONS				
7.5 kW elements (per section)	N/A	$112	N/A	N/A
CONTROL PANEL OPTIONS				
Solid state manual	Std.	Std.	Std.	Std.
Solid State digital	$315	$315	N/A	$315
Pulse Plus	$740	$740	N/A	N/A
Cook 'n' hold (1 speed fan only for CTB)	$820	$820	N/A	N/A
8 Set Point Control (25° sets, start 275°, 300°, ...)	$280	$280	N/A	N/A
CH Pro 3	$380	$380	N/A	N/A
IQ Control	N/A	$2,050	N/A	N/A
IQ2 Control	$1,260	$1,260	N/A	N/A

See page 7 for descriptions of control options

ELECTRIC ROLL-IN REMOVABLE OVENS

Model	Description	Approximate shipping weight lbs/kg	List Price
	Roll-in sections combine all the features from the standard electric convection ovens with the added features of a dock and lock mechanism and installation of stainless steel tracks.		
RE-42 Base section	Stainless steel front, top, sides and back, two 60 minute timers, one set of independent interlocking doors, heavy chrome plated tubular steel door handle, porcelain-enameled steel baking compartment, single speed motor, 21 kW.		
RE-42 Roll-In	One base section with 6" stainless steel legs and CTRE transport cart.	790/358	$11,700
RE-44 Base section	Stainless steel front, top, sides and back, two 60 minute timers, two sets of independent interlocking doors that provide access to top and bottom oven sections separately, heavy chrome plated tubular steel door handle, porcelain enameled steel baking compartment, single speed motor, 21 kW.		
RE-44 Roll-In	One base section with 6" stainless steel legs and CTRE transport cart.	790/358	$11,700
Mark V Roll-In single	One base section with 6" stainless steel legs and CTRE transport cart.	550/249	$8,123
Mark V Roll-In double	Two base sections with 6" stainless steel legs, CTRE-2 transport cart and vent connector.	1090/494	$15,538
Zephaire E Roll-In single	One base section with 6" stainless steel legs and CTRG transport cart.	575/261	$6,653
Zephaire E Roll-In double	Two base sections with 6" stainless steel legs, CTRG-2 transport cart and vent connector.	1140/517	$12,598

GAS ROLL-IN CONVECTION OVENS

Model	Description	Approximate shipping weight lbs/kg	List Price
	Roll-in sections combine all the features from the standard gas convection ovens with the added features of a dock and lock mechanism and installation of stainless steel tracks.		
DFG100 Roll-In single	One base section with 6" stainless steel legs, CTRG transport cart and draft diverter or draft hood.	626/284	$8,823
DFG100 Roll-In double	Two base sections with 6" stainless steel legs, CTRG-2, draft diverter or draft hood and flue connector.	1221/554	$16,854
DFG200 Roll-In single	One base section with 6" stainless steel legs, CTRG transport cart and draft diverter or draft hood.	671/304	$9,033
DFG200 Roll-In double	Two base sections with 6" stainless steel legs, CTRG-2, draft diverter or draft hood and flue connector.	1311/595	$17,274
Zephaire G Roll-In single	One base section with 6" stainless steel legs, CTRG transport cart and draft diverter or draft hood.	616/279	$6,873
Zephaire G Roll-In double	Two base sections with 6" stainless steel legs, CTRG-2 transport cart, draft diverter or draft hood and flue connector.	1243/564	$12,954

OPTIONS & ACCESSORIES

Options and Accessories	DFG100	DFG200	ZEPHAIRE-G/E	MARK V	RE-42	RE-44
LEG AND STAND OPTIONS						
6" stainless steel legs (set)	$98	$98	$98	$98	$98	$98
INTERIOR OPTIONS						
Interior liner stainless steel (per section)	$387	$387	N/A	$387	$774	N/A
Extra racks (each)	$52	$62	$62	$52	$50	$50
Solid stainless steel doors	N/C	N/C	Std.	N/C	Std.	Std.
EXTERIOR OPTIONS						
Prison package (per section) includes security control panel & s/s back	$530	$530	N/A	$530	N/A	N/A
Solid back panel stainless steel (per section)	$275	$275	$275	$275	Std.	Std.
ROLL-IN OPTIONS						
Transport cart-CTRE	N/A	N/A	N/A	$1,285	$1,285	$1,285
Transport cart-CTRG	$1,285	$1,285	$1,285	N/A	N/A	N/A
Transport cart-CTRE-2 (double)	N/A	N/A	N/A	$1,855	N/A	N/A
Transport cart-CTRG-2 (double)	$1,855	$1,855	$1,855	N/A	N/A	N/A
DBRI-L Roll-In with dolly basket	N/A	$295	$295	N/A	$295	$295
DBRI-S Roll-In with dolly basket	$295	N/A	N/A	$295	N/A	N/A
RPR-20 Roll-In with pan racks with center divider and 10 racks	N/A	N/A	N/A	N/A	$1,780	$1,780
RPR-L9 Roll-In with pan racks with 5 racks/unit	N/A	$1,134	$1,134	N/A	N/A	N/A
RPR-S9 Roll-In with pan racks with 5 racks/unit	$1,134	N/A	N/A	$1,134	N/A	N/A
Additional Racks for pan racks L9 (each)	N/A	$87	$87	N/A	$87	$87
Additional Racks for pan racks S9 (each)	$80	N/A	N/A	$80	N/A	N/A
Center divider stainless steel (removable)	N/A	N/A	N/A	N/A	$315	$315
Rack guides (set of 2)	N/A	N/A	N/A	N/A	$68	$68
VENT AND CONNECTOR OPTIONS						
Draft diverter or draft hood, stainless steel	$84	$84	$84 • N/A	N/A	N/A	N/A
Flue connector/Vent connector	$105	$105	$105	$105	N/A	N/A
GAS HOSE AND MANIFOLD OPTIONS						
48" flexible gas hose w/quick disconnect & restraining device	$283	$283	$283 • N/A	N/A	N/A	N/A
36" flexible gas hose w/quick disconnect & restraining device	$252	$252	$252 • N/A	N/A	N/A	N/A
Gas manifold for double gas sections	$95	$95	$95 • N/A	N/A	N/A	N/A
ELECTRICAL OPTIONS						
440 or 480 volt 3 phase (per section)	N/A	N/A	N/A • $510	$510	N/A	N/A
Single phase wiring (208 or 240 volt)	Std.	Std.	Std. • N/C	N/C	$200	$200
2 speed motor (208 or 240 volt)	Std.	Std.	See Plus Package	Std.	$930	$930
EXTENDED WARRANTY						
One year additional (per section)	N/A	N/A	$216 • $210	N/A	N/A	N/A
CONTROL PANEL OPTIONS						
Solid state manual	Std.	Std.	Std.	Std.	N/A	N/A
Solid State digital	$315	$315	N/A	$315	N/A	N/A
Pulse Plus	$740	$740	N/A	$740	N/A	N/A
Cook 'n' hold	$820	$820	N/A	$820	N/A	N/A
Humidaire	$1,061	$1,061	N/A	$1,061	N/A	N/A
Security control panel	$157	$157	N/A	$157	N/A	N/A
Electric buzzer with mechanical timer	N/A	N/A	N/A	N/A	N/C	N/C
CH Pro 3	N/A	N/A	N/A	N/A	N/A	N/A
IQ Control	N/A	N/A	N/A	$2,050	N/A	N/A
IQ2 Control	$1,260	$1,260	N/A	$1,260	N/A	N/A

See page 7 for descriptions of control options

SPECIFICATIONS

FULL-SIZE

Model	AC500			DFG100			DFG200			MARK V			ZEPHAIRE G/E		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (Inches)	27"	29 1/4"	39"	29"	24 1/4 "	20"	29"	28 1/4"	20"	29"	24 1/4"	20"	29"	28 1/4"	20"
Exterior (Inches)	41 11/16"	33"	35 1/2"	38"	36 7/8"	32 1/2"	38 1/4"	36 7/8"	32 1/2"	38 1/4"	36 7/8"	30 1/8"	38 1/4"	36 7/8"	32"
Single Section Height	60 1/2"			57 1/16"			57 1/16"			55 7/8"			57"		
Double Section Height	78 1/4"			70 5/8"			70 5/8"			64 1/4"			70 5/8"		
SHIPPING WEIGHT															
Base Section	600			560			545			490			545		
CAPACITY															
18"x26" Bake Pans	8			5			5			5			5		
18"x13" Half Size Bake Pans	16			10			10			10			10		
9"x13" Removable Size Bake Pans	16			10			10			10			10		
# Rack Positions	17			11			11			11			11		
CONSTRUCTION															
Assembly	angle-iron			angle-iron			angle-iron			angle-iron			angle-iron		
Door Operation	independent			dependent			dependent			dependent			independent		
Door Style	single with glass			double with glass			double with glass			double with glass			double with solid door		
OPERATION															
Heating Method	veritical in-shot			dual flow			dual flow			wrap around elements			dual flow/wrap around		
Standard Blower Motor	2 speed			2 speed			2 speed			2 speed			Single speed		
ELECTRICAL															
kW	N / A			N / A			N / A			11 kW			11 kW		
GAS	Manifold	Min.	Max.	Manifold	Min.	Max.	Manifold	Min.	Max.				Manifold	Min.	Max.
Natural	3.5" W.C.	4.5" W.C.	10.5 W.C.	3.5" W.C.	7.0" W.C.	10.5 W.C.	3.5" W.C.	7.0" W.C.	10.5 W.C.				3.5" W.C.	7.0" W.C.	10.5 W.C.
LP	10.0 W.C.	11.0 W.C.	13.0 W.C.	10.0 W.C.	11.0 W.C.	13.0 W.C.	10.0 W.C.	11.0 W.C.	11.0 W.C.				10.0 W.C.	11.0 W.C.	13.0 W.C.
BTU / HR.	70,000			55,000			60,000						60,000		
CLEARANCE															
Left (Inches)	2"			6"			6"			1/2"			6" / 0"		
Right (Inches)	2"			6"			6"			1/2"			6" / 0"		
Rear (Inches)	2"			6"			6"			0"			6" / 0"		

SPECIFICATIONS

HALF-SIZE/QUARTER SIZE

Model	DFG50			CTB/R			ZEPH50E			KCO25E		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (Inches)	15 1/8"	21"	20"	15 1/4"	21"	20"	15 1/4"	21"	20"	15 3/4"	14 1/2"	13"
Exterior (Inches)	30 1/4"	25 1/8"	29 1/2"	30 1/4"	25 1/8"	25 1/2"	30"	25"	23"	19"	28"	20"
Single Section Height	35 3/16"			28 1/4"			28 1/4"			24"		
Double Section Height	67 1/8"			69 1/8"			66 1/4"			44"		
SHIPPING WEIGHT												
Base Section	300			260			260			158		
CAPACITY												
18"x13" Half Size Bake Pans	5			5			5			N / A		
9"x13" Removable size Bake Pans	10			10			10			3		
# Rack Positions	9			9			9			3		
CONSTRUCTION												
Assembly	Angle-iron			Angle-iron			Uni-body			Uni-body		
Door Operation	Independent			Independent			Independent			Independent		
Door Style	Single with glass			Single with glass			Single with solid door			Single with glass		
OPERATION												
Heating Method	Dual flow			Wrap around elements			Wrap around elements					
Standard Blower Motor	Single speed			2 speed			Single speed			Single speed		
ELECTRICAL												
kW	N / A			5.6 kW/8.0 kW (option)			5.1 kW			3kW		
GAS	Manifold	Min.	Max.									
Natural	3.5" W.C.	7.0" W.C.	10.5 W.C.									
LP	10.0 W.C.	11.0 W.C.	13.0 W.C.									
BTU / HR.	27,500											
CLEARANCE												
Left (Inches)	6"			0"			0"			0"		
Right (Inches)	6"			0"			0"			0"		
Rear (Inches)	6"			0"			0"			0"		

ROLL-INS

Model	RE-42			RE-44		
DIMENSIONS						
Interior (Inches)	29"	31"	41"	29"	31"	41"
Exterior (Inches)	35"	45"	52"	35"	45"	52"
Single Section Height	65"			65"		
Double Section Height	N/A			N/A		
SHIPPING WEIGHT						
Base Section	725			725		
CAPACITY						
18"x26" Full Size Bake Pans	10			10		
CONSTRUCTION						
Assembly	Angle iron			Angle iron		
Door Operation	Independent			Independent		
Door Style	Double with solid door			Four solid doors		
OPERATION						
Heating Method	Wrap around element			Wrap around element		
Standard Blower Motor	N/A			N/A		
ELECTRICAL						
kW	21 kW			21 kW		
CLEARANCE						
Left (Inches)	0"			0"		
Right (Inches)	0"			0"		
Rear (Inches)	0"			0"		

COMBI OVEN STEAMERS/ELECTRIC

HALF-SIZE

	Model	Description	Approximate shipping weight lbs/kg	List Price
	COS-6	Counter/stand model. Pan capacity (5) 13" x 18" bake pans or (5) 12" x 20" x 2-1/2" steam table pans. Complete with 5-position pan holder, 3 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Legs, casters and stands optional.	420/191	$13,320
	COS-66	Two COS-6's stacked. Pan capacity (10) 13" x 18" bake pans or (10) 12" x 20" x 2-1/2" steam table pans. Complete with pan holders, 6 wire shelves, vented drain assembly, water pressure regulator, one hose and spray assembly, one pressure spray bottle, casters and stacking hardware.	840/382	$26,640
	COS-101	Counter/stand model. Pan capacity (8) 13" x 18" bake pans or (8) 12" x 20" x 2-1/2" steam table pans. Complete with 8-position pan holder, 5 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Legs, casters and stands optional.	515/234	$17,860
	COS-101S	Counter/stand model. Pan capacity (9) 18" x 26" bake pans or (18) 12" x 20" x 2-1/2" steam table pans. Complete with 20-position rack guides, 5 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Legs, casters and stands optional.	600/272	$23,400
	COS-1016	COS-6 stacked with COS-101. Pan capacity (13) 13" x 18" bake pans or (13) 12" x 20" x 2-1/2" steam table pans. Complete with pan holders, 8 wire shelves, vented drain assembly, water pressure regulator, one hose and spray assembly, one pressure spray bottle, casters and stacking hardware.	935/424	$31,180
	COS-101S6	COS-6 stacked with COS-101S. Pan capacity (9) 18" x 26" bake pans, (23) 13" x 18" bake pans or (23) 12" x 20" x 2-1/2" steam table pans. Complete with 8 wire shelves, vented drain assembly, water pressure regulator, one hose and spray assembly, one pressure spray bottle, casters and stacking hardware.	1020/463	$36,720

COMBI OVEN STEAMERS/ELECTRIC

SYNERGY SERIES — FULL-SIZE

New Model & Features

Model	Description	Approximate shipping weight lbs/kg	List Price
BC-14E	Counter/stand model. Introducing new features: two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (7) 18″ x 26″ bake pans or (14) 12″ x 20″ x 2-1/2″ steam table pans. Complete with 13-position rack guides, 5 wire shelves, water pressure regulator, hose and spray assembly, pressure spray bottle, and deliming bottle with pump assembly. Legs, casters and stands optional.	570/260	$22,600
BC-14EDS	Direct Steam Model. Requires external steam supply. Specifications same as BC-14E.	570/260	$18,000

New Model & Features

BC-142E	Two BC-14E's stacked. Introducing new feature: two-speed fan, steam on demand, and Vario Steam® feature for poaching. Pan capacity (14) 18″ x 26″ bake pans or (28) 12″ x 20″ x 2-1/2″ steam table pans. Each section complete with 13-position rack guides and 5 wire shelves, water pressure regulator. One hose and spray assembly, one pressure spray bottle, deliming bottle with pump assembly, casters and stacking hardware included.	1150/522	$45,200
BC-142EDS	Direct Steam Model. Requires external steam supply. Specifications same as BC-142E.	1150/522	$36,000

FULL-SIZE ROLL-IN

Model	Description	Approximate shipping weight lbs/kg	List Price
COS-20E	Floor/roll-in model. Pan capacity (14) 18″ x 26″ bake pans or (28) 12″ x 20″ x 2-1/2″ steam table pans. Complete with TC-14 transport cart with 26 shelf positions, 10 wire shelves, vented drain assembly, water pressure regulator, hose and spray assembly and pressure spray bottle. Universal pan/rack supports at no extra charge. For other cart and support styles, see page 21.	1200/544	$51,200
COS-20EDS	Direct Steam Model. Requires external steam supply. Specifications same as COS-20E.	1200/544	$36,000

STACKED COMBINATIONS/ELECTRIC

FULL-SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
BC-CCNE	BC-14E combi-oven/steamer stacked with CNV-14E convection oven. Combi section has new features: two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (14) 18" x 26" bake pans or (28) 12" x 20" x 2-1/2" steam table pans. Each section complete with 13-position rack guides and 5 wire shelves, water pressure regulator. One hose and spray assembly, one pressure spray bottle, deliming bottle with pump assembly, casters and stacking hardware included.	1105/501	$32,800
BC-CCNEDS	Direct Steam Model (Combi section only). Requires external steam supply and 115V connection. Specifications same as BC-CCNE.	1105/501	$28,200

COMBI OVEN STEAMERS/GAS

SYNERGY SERIES — FULL-SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
BC-14G	Counter/stand model. Introducing new features: two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (7) 18″ x 26″ bake pans or (14) 12″ x 20″ x 2½″ steam table pans. Complete with 13-position rack guides, 5 wire shelves, water pressure regulator, hose and spray assembly, pressure spray bottle and cord & plug. Legs, casters and stands optional.	650/295	$30,800
BC-14GDS	Direct Steam Model. Requires external steam supply and 115V connection. Specifications same as BC-14G.	650/295	$25,000

Model	Description	Approximate shipping weight lbs/kg	List Price
BC-142G	Two BC-14G's stacked. Introducing new features: two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (14) 18″ x 26″ bake pans or (28) 12″ x 20″ x 2½″ steam table pans. Each section complete with 13-position rack guides, 5 wire shelves, water pressure regulator and cord & plug. One hose and spray assembly, one pressure spray bottle, deliming bottle with pump assembly, casters and stacking hardware included.	1300/590	$61,600
BC-142GDS	Direct Steam Model. Requires external steam supply and 115V connection. Specifications same as BC-142G.	1300/590	$50,000

FULL-SIZE ROLL-IN

Model	Description	Approximate shipping weight lbs/kg	List Price
COS-20G	Floor/roll-in model. Pan capacity (14) 18″ x 26″ bake pans or (28) 12″ x 20″ x 2½″ steam table pans. Complete with TC-14 transport cart with 26 shelf positions, 10 wire shelves, vented drain assembly, water pressure regulator, cord & plug, hose and spray assembly and pressure spray bottle. Universal pan/rack supports optional at no extra charge. For other cart and support styles see page 21.	1400/635	$65,200
COS-20GDS	Direct Steam model. Requires external steam supply and 115V connection. Specifications same as COS-20G.	1400/635	$50,000

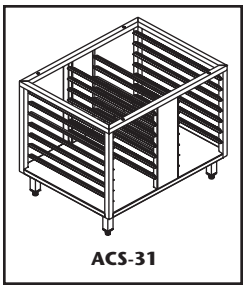
STACKED COMBINATIONS/GAS

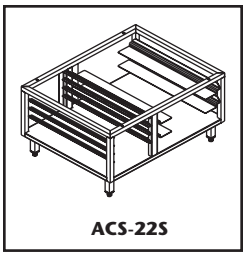
FULL-SIZE

Model	Description	Approximate shipping weight lbs/kg	List Price
BC-CCNG	BC-14G combi-oven/steamer stacked with CNV-14G convection oven. Combi section has new features: two-speed fan, steam on demand and Vario Steam® feature for poaching. Pan capacity (14) 18" x 26" bake pans or (28) 12" x 20" x 2-1/2" steam table pans. Each section complete with 13-position rack guides, 5 wire shelves, water pressure regulator, and cord & plug. One hose and spray assembly, deliming bottle with pump assembly, one pressure spray bottle, casters and stacking hardware included.	1310/595	$46,000
BC-CCNGDS	Direct Steam Model (Combi section only). Requires external steam supply and 115V connection. Specifications same as BC-CCNG.	1310/595	$40,200

OPTIONS AND ACCESSORIES/COMBI

OPEN STANDS (STAINLESS STEEL)

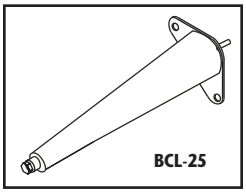

ACS-31

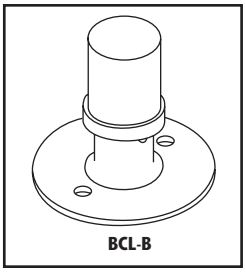

ACS-22S

Model	Description	Used With	Approximate shipping weight lbs/kg	List Price
ACS-31	31" High. 14 Channels	COS-6, COS-101	88/40	$1,730
ACS-22S	22" High with universal pan slides; holds (7) full size bake pans & (6) full size steam table pans	COS-101S	119/54	1,830
ACS-22-8	22" High with rack supports	BC-14E, BC-14G	140/64	1,830

All stands standard with 6" legs. Optional casters available (see below).

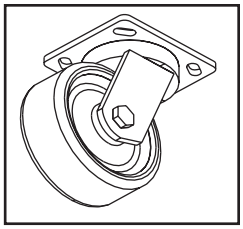
LEGS (STAINLESS STEEL)


BCL-25


BCL-B

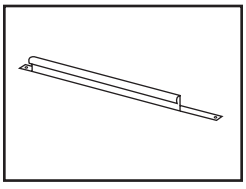
Model	Description	Used With	Approximate shipping weight lbs/kg	List Price
BCL-25	25" legs with adjustable leg feet (26-3/8" max.)	COS-6, COS-101, COS-101S, BC-14E,BC-14G	25/11	$590
BCL-6	6" legs with adjustable leg feet (8" max.)	COS-6, COS-101, COS-101S, BC-14E,BC-14G	11/5	286
BCL-4	4" legs with adjustable leg feet	COS-6, COS-101, COS-101S, BC-14E,BC-14G	10/5	235
BCL-B	Bolt down/seismic legs (must purchase set of 6" legs)	COS-6, COS-101, COS-101S, BC-14E,BC-14G	10/5	168
BCL-R	Bolt down/seismic legs	COS-20E, COS-20G	10/5	212
BCL-S	Bolt down/seismic legs for stands	ALL STANDS	10/5	276

CASTER KITS (For unit mobility. Kit includes four casters; two with brakes.)



Model	Description	Caster Height	Approximate shipping weight lbs/kg	List Price
BCCS	All Stands	6-1/2"	8/4	$206
BCCP	COS-6, COS-101, COS-101S, BC-14G, BC-14E. Not to be used with legs or stands, bolts directly to bottom of unit.	8-5/8"	18/8	276

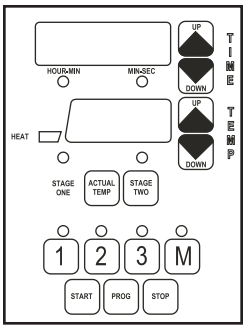
STACKING OPTIONS (Required when stacking with Blodgett convection ovens. Consists of required mounting bolts and plumbing components.)



Model	Description	Approximate shipping weight lbs/kg	List Price
SK-601	COS-6 or COS-101 on Blodgett Full Size Gas Models DFG-100/200, Zephaire E/G or Mark V.	10/5	$300
SK-8BFS	BC-14G or BC-14E on Blodgett Full Size Models DFG-200, and Zephaire E/G.	10/5	280

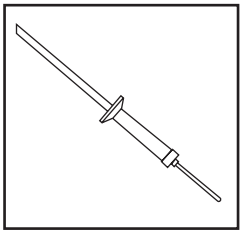
OPTIONS AND ACCESSORIES/COMBI

CONTROL PANEL OPTIONS



Description	Used With	List Price
Digital display of time and temperature (up to 99 hr. timer). Features include Cook & Hold and Vario Steam® (Low Temperature Steaming) from 150-212° F (66-100° C) in steam mode, 3 programmable product keys. Vario Steam® not available on convection ovens.	All Combi and CNV14E CNV14G	$900

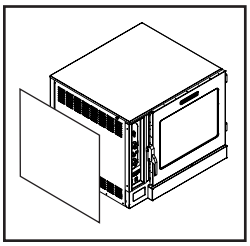
MEAT PROBE



Description	Used With	List Price
Internal Temperature Meat Probe (150-500°F / 65 - 260°C)	All Models	$1,200

SIDE SHIELD

(Stainless steel, to insure protection from grease, water or heat near control panel. Mounts on left hand side using 4" standoffs.)



Model	Description	used with	Approximate Shipping weight lbs/kg	List Price
SS-6	24" x 22"	COS-6	10/5	$230
SS-101	34" x 22"	COS-101	15/7	242
SS-101S	35" x 26-5/8"	COS-101S	25/11	352
SS-8	35" x 34"	BC-14G, CNV-14G, BC-14E, CNV-14E	25/11	352
SS-20	30" x 44-1/2"	COS-20G, COS-20E	30/13	384

BACK PANEL (STAINLESS STEEL)

Description	Used With	List Price
Stainless steel back panel	All Models (standard on Roll-In Series)	$230

VOLTAGE OPTIONS

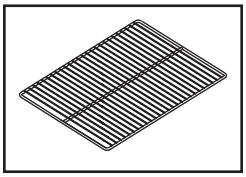
Description	Used With	List Price
480 volt, 3 phase. Must be specified at time of order.	COS-101, COS-101S, BC14-E, CNV-14E	$488
250 Volt, Nema 6-15 receptacle. Must be specified at time or order. (PRICE SHOWN IS PER SECTION)	BC-14G, CNV-14G	N/C

OPTIONS AND ACCESSORIES/COMBI

TRANSPORT CART (STAINLESS STEEL - WIRE SHELVES NOT INCLUDED)

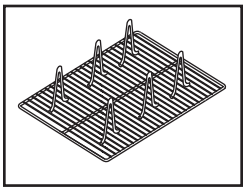
	Description	Used With	List Price
TC-10	10 shelf universal rack guides (welded/non-removable). Holds up to (10) 18″ x 26″ bake pans (wire shelves are not required) or (20) 12″ x 20″ (2-1/2″ - 4″) steam table pans. **Wire shelves, pan stops and handle not available.**	All Roll-In Models	$ 4,470
TC-14	Choose either Standard 26-position welded removable Rack Guides (SRG) or Universal welded removable Rack Guides (URG). Guides included in price.		4,470
TC-20	20 shelves at 2-3/8″ spacing. Used primarily for Gastronorm pans (European standard). Holds up to (20) 18″ x 26″ bake pans on wire shelves or (20) 12″ x 20″ x 2-1/2″ steam table pans.		4,470

WIRE SHELVES (STAINLESS STEEL)



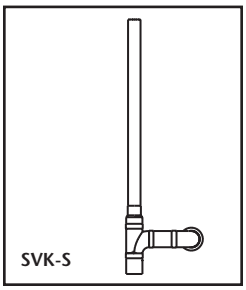
Model	Description	used with	Approximate shipping weight lbs/kg	List Price
PRSS-12	Half-size, 12-15/16″ x 19-3/4″	COS-6, COS-101	4/2	$100
PRSS-14	Full-size, 21″ x 26″	COS-20G, COS-20E: TC-14 style cart	7/3	110
PRSS-20	Full-size	COS-20G, COS-20E: TC-20 style cart	7/3	110
FS-20	Full-size, 21″ x 26″	COS-101S	9/4	150
FS-20-8	Full-size, 28-3/16″ x 20-7/8″	BC-14G, BC-14E, CNV-14G, CNV-14E	9/4	150

CHICKEN ROASTING RACK (STAINLESS STEEL)



	Description	Used With	List Price
	Half-size (13" x 18") wire shelf with protruding holders. Will accommodate (6) chickens.	All Models	$140

SYNERGY OPTIONS For use with BC-14 series



Model	Description	List Price
GMK	Gas manifold for BC-142G	$128
SVK-S	Drain assembly/steam vent, single; Includes all necessary hardware to control drain water and vapor. Highly recommended.	$305
SVK-D	Drain assembly/steam vent, double. Includes all necessary hardware to control drain water and vapor. Highly recommended.	$605

OPTIONS AND ACCESSORIES/COMBI

CORRECTIONS FACILITY OPTIONS AND ACCESSORIES (Must be specified at time of order).

Model	Description	Used With	List Price
SSCC	Locking stainless steel hinged enclosure to cover controls. Permanently retained to the unit with tamper proof screws (lock not included).	All Models	$696
SSHC	Stainless steel door hasp to lock door (lock not included).	All Models	250
SSDR	Solid Door	All Roll-In Models	500
TPS	Tamper resistant screws	All Models	600
TC-10	Transport Cart with 10 shelf universal rack guides (welded/non-removable). Holds up to (10) 18" x 26" bake pans (wire shelves are not required) or (20) 12" x 20" (21/2"-4") steam table pans. **Wire shelves, pan stops and handle not available.**	All Roll-In Models	4,470

LEFT HINGED DOOR

Model	Description	Used With	List Price
	Door hinged on left side (controls remain on left side).	COS-6, COS-101, COS-101S	N/C

PAN HOLDER

Model	Description	Used With	List Price
PH-6	Six position pan holder for capacity of (6) 13" x 18" bake pans or (4) 12" x 20" x 2-1/2" steam table pans	COS-6	N/C*
PH-10	Ten position pan holder for capacity of (10) 13" x 18" bake pans or (7) 12" x 20" x 2-1/2" steam table pans	COS-101	N/C*

** available in lieu of standard pan holder*

LIMITED EXTENDED WARRANTY (One or two years). Prices shown are per year.

Model	List Price
COS-6	$533
COS-101	714
COS-101S	936
BC-14G	1,232
BC-14E	904
COS-20G	2,608
COS-20E	2,048
CNV-14G	608
CNV-14E	408

SPECIFICATIONS

COMBI-OVEN/STEAMERS

MODELS		COS-6			COS-101			COS-101S			BC-14E			BC-14G			COS-20E			COS-20G		
DIMENSIONS		HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
Outside	(IN)	28	35 5/16	30 1/2	38	35 5/16	30 1/2	41 1/4	40	34 3/4	33	41 1/8	34 5/8	33	41 1/8	34 5/8	74 1/4	52 1/2	40 1/4	74 1/4	52 1/2	40 1/4
Oven Cavity	(IN)	17	17 1/4	24 13/16	27 1/8	17 1/4	24 13/16	30	23	29	24 1/2	29	29 3/4	24 1/2	29	29 3/4	54 3/16	28	34 1/2	54 3/16	28	34 1/2
Floor Stands	ACS-31	31	34 15/16	26 3/8	31	34 15/16	26 3/8	N/A			N/A			N/A			N/A			N/A		
	ACS-22S	N/A			N/A			22	39 3/8	30 5/8	N/A			N/A			N/A			N/A		
	ACS-22-8	N/A			N/A			N/A			22 31/48	40	38 1/2	22 31/48	40	38 1/2	N/A			N/A		
Transport Carts	ALL	N/A			N/A			N/A			N/A			N/A			68 3/4	33 1/2	37 5/8	68 3/4	33 1/2	37 5/8
SHIPPING WEIGHT (LBS)		420			515			600			570			650			1200			1400		
Floor Stands	ACS-31	88			88			N/A			N/A			N/A			N/A			N/A		
	ACS-22S	N/A			N/A			119			N/A			N/A			N/A			N/A		
	ACS-22-8	N/A			N/A			N/A			140			140			N/A			N/A		
Transport Carts	ALL	N/A			N/A			N/A			N/A			N/A			155			155		
ELECTRICAL		9.4kw			18.5kw			18.5kw			19.6kw			—			61kw			—		
		AMPS PER LINE (Max)			AMPS PER LINE (Max)			AMPS PER LINE (Max)			AMPS PER LINE (Max)						AMPS PER LINE (Max)					
		VOLTS	3 PHASE	1 PHASE	VOLTS	3 PHASE	1 PHASE	VOLTS	3 PHASE	1 PHASE	VOLTS	3 PHASE	1 PHASE	VOLTS/PHASE			VOLTS	3 PHASE	1 PHASE	VOLTS/PHASE		
		208	26	45	208	52	89	208	52	89	208	50	87	120V/15 AMPS			208	170	N/A	125V/30 AMPS		
		240	23	40	240	45	77	240	45	77	240	43	82	Nema 5-15 Receptacle			240	147	N/A	Nema L5-30 Receptacle		
		480	N/A	N/A	480	23	N/A	480	23	N/A	480	22	N/A				480	74	N/A			
By Mode	Steam	9kw			18kw			18kw			18kw						45kw					
	Hot Air	9kw			18kw			18kw			18kw						60kw					
	Combi	9kw			18kw			18kw			18kw						60kw					
Blower Motor		.33 HP/0.4kw			.50 HP/0.5kw			.50 HP/0.5kw			.50 HP/0.5kw			.50 HP/0.4kw			1 HP/1kw			1 HP/1kw		
WATER																						
Water Pressure (Min/Max)		40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI		
Water Connection		(1) EA. 3/4" HOSE COLD WATER									(1) EA. 3/4" HOSE COLD & HOT WATER*						(1) EA. 3/4" HOSE COLD WATER					
Drainage		ATMOSPHERIC VENTED DRAIN																				
Drain Connection		2"			2"			2"			2"			2"			2"			2"		
Avg. Water Drain Temp.		APPROX. 122°F/50°C																				
GAS																						
NAT *(W.C. to Unit)*														7"-14"						7"-14"		
LP *(W.C. to Unit)*														12"-14" (Max)						12"-14" (Max)		
BTU/HR.																						
By Mode	Steam													50,000 BTU						90,000 BTU**		
	Hot Air													65,000 BTU						225,000 BTU		
	Combi													115,000 BTU						225,000 BTU		
CLEARANCE (IN) Left ** (with casters)		4"			4"			4"			4"			6"			4"			6"		
Right		1"			1"			1"			1"			1"			1"			6"		
Rear		4"			4"			4"			6"			6"			6"			6"		
CAPACITIES																						
18"x26" Bake Pans		N/A			N/A			9			7			7			14			14		
12"x20"x2 1/2 Steam Table Pans		5			8			18			14			14			28			28		
Steam Generator Volume (Qts.)		3 3/4			5 1/2			5 1/2			14			14			20			20		
HOT AIR TEMPERATURE RANGE		150-500°F/65–260°C																				
Meat Probe Range		150-500°F/65–260°C																				
Model Type		COUNTER/STAND MODELS															FLOOR/ROLL-IN MODELS					

*If treated hot water not available, cold water is acceptable
**220,000 BTU available upon request. No appreciable reduction in cooking times will be achieved.

SPECIFICATIONS

STACKED COMBINATIONS

MODELS	COS-66			COS-1016			COS-101S6			BC-142E			BC-142G			BC-CCNE			BC-CCNG		
DIMENSIONS	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
Outside (including casters) (IN)	64 5/8	35 5/16	30 1/2	70	35 5/16	30 1/2	73 1/4	40	34 3/4	70	41 1/8	34 5/8	70	41 1/8	34 5/8	68	40	40 1/2	74 1/2	40	40 1/2
Oven Cavity, Top Section (IN)	17	17 1/4	24 13/16	17	17 1/4	24 13/16	17	17 1/4	24 13/16	24 1/2	29	29 3/4	24 1/2	29	29 3/4	24 1/2	29	29 3/4	24 1/2	29	29 3/4
Oven Cavity, Bottom Section (IN)	17	17 1/4	24 13/16	27 1/8	17 1/4	24 13/16	30	23	29	24 1/2	29	29 3/4	24 1/2	29	29 3/4	24 1/2	29	29 3/4	24 1/2	29	29 3/4
SHIPPING WEIGHT, Combined (Lbs)	845			940			1025			1140			1300			1105			1310		
ELECTRICAL	9.4kw			9.4kw/18.5kw			18.5kw			19.6kw			—			18.5kw					
	AMPS PER LINE (Max)			AMPS PER LINE (Max)			AMPS PER LINE (Max)			AMPS PER LINE (Max)			—			AMPS PER LINE (Max)			AMPS PER LINE (Max)		
	VOLTS	3 PHASE	1 PHASE	VOLTS	3 PHASE	1 PHASE	VOLTS	3 PHASE	1 PHASE	VOLTS	3 PHASE	1 PHASE	VOLTS/PHASE			VOLTS	3 PHASE	1 PHASE	VOLTS/PHASE		
	208	26	45	208	52	N/A	208	52	89	208	50	87	120V/15 AMPS			208	52	89	120V/15 AMPS		
	240	23	40	240	45	77	240	45	77	240	43	82	Nema 5-15 Receptacle			240	45	77	Nema 5-15 Receptacle		
	480	N/A	N/A	480	23	N/A	480	23	N/A	480	22	N/A				480	23	N/A			
By Mode Steam	9kw			18kw			18kw			18kw						18kw					
Hot Air	9kw			18kw			18kw			18kw						18kw					
Combi	9kw			18kw			18kw			18kw						18kw					
Blower Motor	.33 HP/0.4kw			.33 HP/0.4kw†			.33 HP/0.4kw†			.50 HP/0.5kw			.50 HP/0.4kw			.50 HP/0.5kw			.50 HP/0.5kw		
WATER																					
Water Pressure (Min/Max)	40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/50 PSI			40 PSI/150PSI		
Water Connection	(1) EA. 3/4" HOSE COLD WATER									(1) EA. 3/4" HOSE COLD & HOT WATER*											
DRAINAGE	ATMOSPHERIC VENTED DRAIN																				
Drain Connection	2"			2"			2"			2"			2"			2"			2"		
Avg. Water Drain Temp.	APPROX. 122°F/50°C																				
GAS																					
NAT *(W.C. To Unit)*													7" - 14"						7-14"		
LP *(W.C. To Unit)*													12" - 14" (Max)						12 - 14" (Max)		
BTU/HR.																					
By Mode Steam													50,000 BTU						50,000 BTU (Top)		
Hot Air													65,000 BTU						65,000 BTU		
Combi													115,000 BTU						50,000 BTU (Top)		
CLEARANCE (IN)																					
Left	4"			4"			4"			4"			6"			4"			6"		
Right	1"			1"			1"			1"			1"			1"			1"		
Rear	4"			4"			4"			6"			6"			4"			6"		
CAPACITIES																					
18"x26" Bake Pans	N/A			N/A			9			14			14			14			14		
12"x20"x2½ Steam Table Pans	10			13			23			28			28			28			28		
Steam Generator, Top (Qts)	3-3/4			3-3/4			3-3/4			3-3/4			14			14			14		
Steam Generator, Bottom (Qts)	3-3/4			3-3/4			5½			5½			14			14			14		
Hot Air Temperature Range	150 - 500°F/65-260°C																				
Meat Probe Range	150 - 500°F/65-260°C																				

† Top section only - bottom section will have .50HP/0.5kw blower motor
* If treated hot water not available, cold water is acceptable

GAS DECK OVENS FOR BAKING & ROASTING

LARGE

Model	Description	Approximate shipping weight lbs/kg	List Price
900 Series Large	Stainless steel front, top, sides and back, 42" wide x 32" deep baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, angle iron frame, aluminized steel combustion chamber and baking compartment, mechanical thermostat and steel deck.		
	951 Base 12" high baking compartment, 38,000 BTU per section.		
951 Single	One 951 base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and Crown angle trim.	590/268	$5,800
951 Double	Two 951 base sections with 7" black adjustable legs, stainless steel draft diverter or draft hood, large Crown angle trim and double connector.	1112/504	$11,180
	961 Base 7" high baking compartment, 37,000 BTU per section.		
961 Single	One 961 base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and large Crown angle trim.	524/238	$5,760
961 Double	Two 961 base sections with 19" black adjustable legs, stainless steel draft diverter or draft hood, large Crown angle trim and double connector.	1004/455	$11,212
961 Triple	Three 961 base sections with 7" black adjustable legs, stainless steel draft diverter or draft hood, Crown angle trim and triple connector.	1455/660	$16,477
	966 Base 16-1/4" high baking compartment, 50,000 BTU per section.		
966 Single	One 966 base section with 19" black adjustable legs, stainless steel draft diverter or draft hood and large crown angle trim.	606/275	$6,500
966 Double	Two 966 base sections with 7" black adjustable legs, stainless steel draft diverter or draft hood, large crown angle trim and double connector.	1143/518	$12,600
	981 Base Two 7" high baking compartments, 50,000 BTU per section.		
981 Single	One 981 base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and large crown angle trim.	688/312	$6,000
981 Double	Two 981 base sections with 7" black adjustable legs, stainless steel draft diverter, large crown angle trim and double connector.	1318/598	$11,580

Combination models include one base section for each model, 7" black adjustable legs, stainless steel draft diverter or draft hood, large crown angle trim and double connector (double) or triple connector (triple).

981 & 951 ..... $11,380
981 & 961 ..... $11,340
951 & 966 ..... $11,890
981 & 966 ..... $12,090
961 & 966 ..... $11,850
961 & 951 (19" legs) $11,252
961, 961 & 951 ..... $16,517

GAS DECK OVENS FOR BAKING & ROASTING

SMALL

Model	Description	Approximate shipping weight lbs/kg	List Price
911 Base	Stainless steel front, top, sides and back, 33" wide x 22" deep x 7" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, angle iron frame, aluminized steel combustion chamber and baking compartment, mechanical thermostat, steel deck, 20,000 BTU per section.		
911 Single	One base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood, and small crown angle trim.	485/220	$4,925
911 Double	Two base sections with 19" black adjustable legs, stainless steel draft diverter or draft hood, small crown angle trim and double connector.	706/320	$9,552
911 Triple	Three base sections with 7" black legs, stainless steel draft diverter or draft hood, small crown angle trim and triple gas connector.	1313/595	$13,992

ELECTRIC DECK OVENS

ELECTRIC

Model	Description	Approximate shipping weight lbs/kg	List Price
1405 Base	Stainless steel front, top, and sides, 20" wide x 20" deep x 9" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, unibody construction, aluminized steel combustion chamber and baking compartment, electromechanical control, cordierite deck, 3750 watts per section.		
1405 Single	One base section with 4" stainless steel legs	163/74	$3,000
1405 Double	Two base sections with 4" stainless steel legs and stacking kit.	323/147	$6,072

1415 Base	Stainless steel front, top and sides, 20" wide x 20" deep x 9" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, unibody construction, aluminized steel combustion chamber and baking compartment, solid-state digital control, Cordierite deck, 3750 watts per section.		
1415 Single	One base section with 4" stainless steel legs.	163/74	$3,500
1415 Double	Two base sections with 4" stainless steel legs and stacking kit.	323/147	$7,072

GAS PIZZA DECK OVENS

PIZZA DECK Higher BTU

Model	Description	Approximate shipping weight lbs/kg	List Price
	Ultra-Rokite deck now standard		
911P base section	Stainless steel front, top, sides and back, 33" wide x 22" deep x 7" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, angle iron frame, aluminized steel combustion chamber and baking compartment, mechanical thermostat and Ultra Rokite deck, 27,000 BTU per section.		
911P Single	One 911P base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and small crown angle trim.	585/265	$6,450
911P Double	Two 911P base sections with 19" black adjustable legs, stainless steel draft diverter or draft hood, double connector and small crown angle trim.	1126/511	$12,602
911P Triple	Three 911P base sections with 7" black legs, stainless steel draft diverter or draft hood, triple connector and small crown angle trim.	1633/741	$18,567
	Ultra-Rokite deck now standard		
961P Base section	Stainless steel front, top, sides and back, 42" wide x 32" deep x 7" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, angle iron frame, aluminized steel combustion chamber and baking compartment, mechanical thermostat, Ultra Rokite deck, 50,000 BTU per section.		
961P Single	One 961P base section with 27-1/2" black adjustable legs, stainless steel draft diverter or draft hood and large crown angle trim.	725/329	$6,550
961P Double	Two 961P base sections with 19" black adjustable legs, stainless steel draft diverter or draft hood, large crown angle trim and double connector.	1404/637	$12,792
961P Triple	Three 961P base sections with 7" black legs, stainless steel draft diverter or draft hood , triple connector and large crown angle trim.	2053/931	$18,847
	Ultra-Rokite deck now standard		
1048 Base section	Stainless steel front, top, sides and back, 47-1/4" wide x 37" deep x 10" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, angle iron frame, aluminized steel combustion chamber and baking compartment, mechanical thermostat, Ultra Rokite deck, 120,000 BTU per section.		
1048 Add'l Section	One base section with 12" black legs, black crown angle leg frame and flue connector.	678/307	$8,660
1048 Single	One base section with 32" black legs, stainless steel draft diverter or draft hood, and crown angle trim.	1292/586	$8,610
1048 Double	Two base sections with 12" black legs, black crown angle leg frame, stainless steel draft diverter or draft hood, flue connector and crown angle trim.	1308/593	$17,005
	Ultra-Rokite deck now standard		
1060 Base section	Stainless steel front, top, sides and back, 60" wide x 37" deep x 10" high baking compartment, counter balanced doors, heavy chrome plated tubular steel door handle, angle iron frame, aluminized steel combustion chamber and baking compartment, mechanical thermostat, Ultra Rokite deck, 120,000 BTU per section.		
1060 Add'l Section	One base section with 12" black legs, black crown angle leg frame and flue connector.	759/344	$10,190
1060 Single	One base section with 32" black legs, stainless steel draft diverter or draft hood, and crown angle trim.	1506/683	$10,100
1060 Double	Two base sections with 12" black legs, black crown angle leg frame, stainless steel draft diverter or draft hood, flue connector and crown angle trim.	1457/661	$20,025

DECK OVEN OPTIONS & ACCESSORIES

OPTIONS & ACCESSORIES	911	911P	951	961	961P	966	981	1405/1415	1048	1060
LEG AND STAND OPTIONS										
32" stainless-steel legs (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$445	$445
32" black (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$265	$265
27½" stainless-steel legs (set)	$400	$400	$400	$400	$400	$400	$400	N/A	N/A	N/A
27½" black legs (set)	$240	$240	$240	$240	$240	$240	$240	N/A	N/A	N/A
19" stainless-steel legs (set)	$380	$380	$380	$380	$380	$380	$380	N/A	N/A	N/A
19" black legs (set)	$230	$230	$230	$230	$230	$230	$230	N/A	N/A	N/A
12" stainless-steel legs (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$330	$330
12" black (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$198	$198
7" stainless-steel legs (set)	$195	$195	$195	$195	$195	$195	$195	N/A	N/A	N/A
7" black legs (set)	$118	$118	$118	$118	$118	$118	$118	N/A	N/A	N/A
casters (set) will receive heavy-duty black legs*	$490	$490	$490	$490	$490	$490	$490	N/A	$490	$490
4" stainless steel legs (set)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$68	N/A	N/A
INTERIOR AND DECK OPTIONS										
Cordierite	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Std.	N/A	N/A
Steel deck	Std.	N/C	Std.	Std.	N/C	Std.	Std.	N/A	N/C	N/C
Ultra Rokite (per deck)	$540	Std.	$650	$650	Std.	$650	$650	N/A	Std.	Std.
Steel center shelf (with element)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/C	N/A	N/A
Steel bottom deck	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/C	N/A	N/A
Steam jets	$126	$126	$168	$168	$168	$168	$168	N/A	N/A	N/A
EXTERIOR OPTIONS										
Crown angle trim, stainless-steel	$74	$74	$84	$84	$84	$84	$84	N/A	$126	$137
Crown angle leg frame assembly, stainless-steel	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$400	$452
Crown angle leg frame, black	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$295	$346
Stacking kit	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$140	N/A	N/A
VENT AND CONNECTOR OPTIONS										
Flue connector	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$32	$32
Draft diverter or draft hood, stainless-steel	$84	$84	$84	$84	$84	$84	$84	N/A	$84	$84
Double gas connector	$110	$110	$110	$110	$110	$110	$110	N/A	N/A	N/A
Triple gas connector	$135	$135	N/A	$135	$135	N/A	N/A	N/A	N/A	N/A
48" flexible gas hose with quick disconnect & restraining device	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$283	$283
36" flexible gas hose with quick disconnect & restraining device	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	$252	$252
CONTROL OPTIONS										
FTDO 200°-500° temperature control	Std.	N/C	Std.	Std.	N/C	Std.	Std.	N/A	N/A	N/A
FDTH 300°-650° temperature control	N/C	Std.	N/C	N/C	Std.	N/C	N/C	N/A	Std.	Std.
Solid-state digital display (150°-500°)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A | Std.	N/A	N/A
Electromechanical thermostat w/timer (200°-600°)	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Std. | N/C	N/A	N/A
Infinite control thermostat w/timer	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/C (1405 only)	N/A	N/A

*Do not deduct cost of legs.

SPECIFICATIONS

DECK

Model	911			911P			951			961			961P			966			981		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (inches)	33"	22"	7"	33"	22"	7"	42"	32"	12"	42"	32"	7"	42"	32"	7"	42"	32"	16 1/4"	42"	32"	7"
Exterior (inches)	51"	30"	22"	51"	30"	22"	60"	40"	27"	60"	40"	22"	60"	40"	22"	60"	40"	32"	60"	40"	31 1/2"
Single section height	48 1/4"			48 1/4"			53 1/4"			48 1/4"			48 1/4"			49 3/8"			57 3/4"	
Double section height	62 1/8"			62 1/8"			68 15/16"			60 9/16"			60 9/16"			67 7/8"			67 13/16"	
Compartments	1			1			1			1			1			1			2		
SHIPPING WEIGHT																					
(lbs.)	420			420			630			560			560			675			735		
CONSTRUCTION																					
Assembly	Angle Iron			Angle Iron			Angle Iron			Angle Iron			Angle Iron			Angle Iron			Angle Iron		
Door operation	Drop down			Drop down			Drop down			Drop down			Drop down			Drop down			Drop down		
Door style	Counterbalanced			Counterbalanced			Counterbalanced			Counterbalanced			Counterbalanced			Counterbalanced			Counterbalanced		
Deck	Steel			Ultra Rokite			Steel			Steel			Ultra Rokite			Steel			Steel		
OPERATION																					
Heating method	Natural/Convection/Radiant																				
ELECTRICAL																					
(kW)	N/A			N/A			N/A			N/A			N/A			N/A			N/A		
GAS																					
	Min.	Max.		Min.	Max.		Min.	Max.		Min.	Max.		Min.	Max.		Min.	Max.		Min.	Max.	
Natural (6.0" W.C. Manifold Pressure)	7.0" W.C.	10.5" W.C.		7.0" W.C.	10.5" W.C.		7.0" W.C.	10.5" W.C.		7.0" W.C.	10.5" W.C.		7.0" W.C.	10.5" W.C.		7.0" W.C.	10.5" W.C.		7.0" W.C.	10.5" W.C.	
L.P. (10.0" W.C. Manifold Pressure)	11.0" W.C.	13.0" W.C.		11.0" W.C.	13.0" W.C.		11.0" W.C.	13.0" W.C.		11.0" W.C.	13.0" W.C.		11.0" W.C.	13.0" W.C.		11.0" W.C.	13.0" W.C.		11.0" W.C.	13.0" W.C.	
BTU/Hr.	20,000			27,000			38,000			37,000			50,000			50,000			50,000		
CLEARANCE																					
Left (inches)	6"			6"			6"			6"			6"			6"			6"		
Right (inches)	6"			6"			6"			6"			6"			6"			6"		
Rear (inches)	6"			6"			6"			6"			6"			6"			6"		

SPECIFICATIONS

DECK

Model	1405/1415			1048B			1060B		
DIMENSIONS	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
Interior (Inches)	20"	20"	9"	47 1/4"	37"	10"	60"	36 1/2"	10"
Exterior (Inches)	27 1/4"	25 5/8"	16 3/4"	60 3/16"	46 1/2"	25"	78 1/4"	46 5/16"	25"
Single Section Height	20 3/4"			56 1/4"			56 1/4"		
Double Section Height	37 1/4"			64 3/8"			64 3/8"		
Compartments	1			1			1		
SHIPPING WEIGHT									
(lbs.)	155			560			670		
CONSTRUCTION									
Assembly	Unibody			Angle Iron			Angle Iron		
Door operation	Drop down			Drop down			Drop down		
Door style	Counterbalanced			Counterbalanced			Counterbalanced		
Deck	Cordierite			Ultra Rokite			Ultra Rokite		
OPERATION									
Heating method	Natural/Convection/Radiant								
ELECTRICAL									
kW	3750 Watts			N/A			N/A		
GAS		Manifold	Min.	Max.	Manifold	Min.	Max.		
Natural		3.5" W.C.	7.0" W.C.	10.5" W.C.	3.5" W.C.	7.0" W.C.	10.5" W.C.		
LP		3.5" W.C.	7.0" W.C.	10.5" W.C.	3.5" W.C.	7.0" W.C.	10.5" W.C.		
BTU / HR.		120,000†			120,000†				
CLEARANCE									
Left (Inches)	2"			6"			6"		
Right (Inches)	2"			6"			6"		
Rear (Inches)	2"			6"			6"		

† Steel/Ultra Rokite

CONVEYOR GRILL COOKING SYSTEM

	Model	Description	Approximate shipping weight lbs/kg	List Price
	TBG36-CM	High volume microprocessor controlled, conveyorized belt grill, 6 item programmable menu, cantilever design, 2 pair of teflon coated fiberglass belts, smooth platens, mounted on 6" legs.	680/308	Call Factory for Details
	TBG36-FM	High volume microprocessor controlled, conveyorized belt grill, 6 item programmable menu, cantilever design, 2 pair of teflon coated fiberglass belts, smooth platens, mounted on a base with casters.	790/358	Call Factory for Details
	TBG36-SM	Double stacked high volume microprocessor controlled, conveyorized belt grill, 6 item programmable menu, cantilever design, 2 pair of teflon coated fiberglass belts, smooth platens, mounted on a base with casters. • Grooved Platens available for grill marks. • Available in 208, 220, 240, 380, 415, 440 or 480 volt, 3 phase.	1545/701	Call Factory for Details

OPTIONS AND ACCESSORIES

Model	Description	Approximate shipping weight lbs/kg	List Price
	Upper Belt		Call Factory for Details
	Lower Belt		Call Factory for Details
	1/8" or 1/4" grooved platens available		Call Factory for Details
	Infeed Slide		Call Factory for Details
	Outfeed Slide		Call Factory for Details
	Removable Shelf		Call Factory for Details

CONVEYOR OVENS

18″ BELT WIDTH

Model	Description	Approximate shipping weight lbs/kg	List Price
MT1820E base section	Stainless steel front, top and sides, aluminized steel back and bottom, aluminized interior, reversible belt direction, cord and receptacle, 18″ stainless steel wire mesh conveyor belt, two single inlet blowers, front mounted solid-state manual control, product stops, 3.0″ product clearance, 8.0 kW.		
MT1820E Single	One base section with single chimney kit and 4″ stainless steel legs.	270/122	$6,200
MT1820E Double	Two base sections with double chimney kit, heat shield and 24″ stainless steel stand with casters.	638/289	$13,109

MT1828E base section	Stainless steel front, top and sides, aluminized steel back and bottom, aluminized interior, reversible belt direction, 18″ stainless steel wire mesh conveyor belt, two single inlet blowers, end mounted computerized control, removable single belt assembly, product stops, 3.75″ product clearance, 11 kW.		
MT1828E Single	One base section with single chimney kit and 24″ stainless steel stand with casters.	380/172	$12,500
MT1828E Double	Two base sections with double chimney kit, heat shield and 24″ stainless steel stand with casters.	840/381	$24,070
MT1828E Triple	Three base sections with triple chimney kit, heat shields and triple stack base with casters.	1190/540	$35,080

MT1828G base section	Stainless steel front, top and sides, aluminized steel back and bottom, aluminized interior, reversible belt direction, 18″ stainless steel wire mesh conveyor belt, two single inlet blowers, end mounted computerized control, removable single belt assembly, product stops, 3.75″ product clearance, 40,000 BTU per section.		
MT1828G Single	One base section with single chimney kit and 24″ stainless steel stand with casters.	438/199	$12,500
MT1828G Double	Two base sections with double chimney kit, heat shield and 24″ stainless steel stand with casters.	842/382	$24,070
MT1828G Triple	Three base sections with triple chimney kit, heat shields and triple stack base with casters.	1200/544	$35,080

CONVEYOR OVENS

SMART GENERATION — 21" BELT WIDTH

Brand New for 2002

Model	Description	Approximate shipping weight lbs/kg	List Price
SG2136E base section	Stainless steel front, top and sides, aluminized steel back and bottom, aluminized interior, side loading glass door and handle, reversible belt direction, 21" stainless steel wire mesh conveyor belt, two single inlet blowers, Smart Generation manual control, product stops, 4" product clearance, 15 kW.		
SG2136E Single	One base section with single chimney kit, 23-1/4" black legs with casters.	631/286	$15,900
SG2136E Double	Two base sections with double chimney kit, heat shield, 17-1/4" black legs with casters and one stacking rail.	1199/544	$31,318
SG2136E Triple	Three base sections with triple chimney stack, heat shields, triple stack base with casters and two stacking rails.	1798/815	$46,516

Brand New for 2002

SG2136G base section	Stainless steel front, top and sides, aluminized steel back and bottom, aluminized interior, side loading glass door and handle, reversible belt direction, 21" stainless steel wire mesh conveyor belt, two single inlet blowers, Smart Generation manual control, product stops, 4" product clearance, 60,000 BTU per section.		
SG2136G Single	One base section with single chimney kit, 23-1/4" black legs with casters.	641/291	$16,300
SG2136G Double	Two base sections with double chimney kit, heat shield, 17-1/4" black legs with casters and one stacking rail.	1209/548	$32,118
SG2136G Triple	Three base sections with triple chimney kit, heat shields, triple stack base with casters and two stacking rails.	1808/820	47,716

CONVEYOR OVENS

SMART GENERATION — 32" BELT WIDTH

New Features

Model	Description	Approximate shipping weight lbs/kg	List Price
SG3240E base section	Stainless steel front, top and sides, aluminized steel back and bottom, side loading glass door and handle, aluminized interior, reversible belt direction, 32" stainless steel wire mesh conveyor belt, two single inlet blowers, Smart Generation manual control, product stops, 4.0" product clearance, 27 kW.		
SG3240E Single	One base section with single chimney kit and 23-1/4" black legs with casters.	890/404	$25,100
SG3240E Double	Two base sections with double chimney kit, heat shield and 17-1/4" black legs with casters.	1687/765	$49,550
SG3240E Triple	Three base sections with triple chimney kit , heat shields and triple stack base with casters.	2526/1146	$74,035

New Features

SG3240G base section	Stainless steel front, top and sides, aluminized steel back and bottom, side loading glass door and handle aluminized interior, reversible belt direction, 32" stainless steel wire mesh conveyor belt, two single inlet blowers, Smart Generation manual control, product stops, 4.0" product clearance, 110,000 BTU per section.		
SG3240G Single	One base section with single chimney kit and 23-1/4" black legs with casters.	900/408	$25,100
SG3240G Double	Two base sections with double chimney kit, heat shield and 17-1/4"' black legs with casters.	1697/770	$49,550
SG3240G Triple	Three base sections with triple chimney kit, heat shields and triple stack base with casters.	2536/1150	$74,035

CONVEYOR OVENS

38" BELT WIDTH

Model	Description	Approximate shipping weight lbs/kg	List Price
MT3855G base section	Stainless steel front, top and sides, aluminized steel back and bottom, side loading stainless steel door and handle, aluminized interior, reversible belt direction, 38" stainless steel wire mesh conveyor belt, three single inlet blowers, computerized remote control, product stops, 2.75" product clearance, 150,000 BTU per section.		
MT3855G Single	One base section with single chimney kit and 23-1/4" black legs with casters.	1200/544	$31,500
MT3855G Double	Two base sections with double chimney kit, 17-1/4" black legs with casters and one stacking rail.	2302/1044	$62,540
MT3855G Triple	Three base sections with triple chimney kit, triple stack base with casters and two stacking rails.	3466/1572	$93,615
MT3870G base section	Stainless steel front, top and sides, aluminized steel back and bottom, side loading stainless steel door and handle, aluminized interior, reversible belt direction, 38" stainless steel wire mesh conveyor belt, three single inlet blowers, computerized remote control, product stops, 3.0" product clearance, 150,000 BTU per section.		
MT3870G Single	One base section with 23-1/4" black legs with casters.	1486/674	$33,410
MT3870G Double	Two base sections with 17-1/4" black legs with casters and one stacking rail.	2874/1303	$66,360
MT3870G Triple	Three base sections with triple stack base with casters and two stacking rails.	4324/1961	$99,345

CONVEYOR OVEN VENTILATION

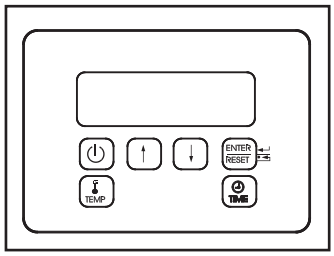
IN-VENT

Description	List Price
In-Vent® conveyor oven ventilation system includes stainless steel exterior on front, sides and ducts, stainless steel ceiling trim pieces, aluminized steel interior, central exhaust and makeup air manifold assembly with integral duct collars, duct extensions with integral quick-disconnect feature, front-cooling makeup air enclosures, heat shields over vertical and end exhaust enclosures, cooling fan exhaust enclosure, and aluminum baffle grease filters.	
VIB3240-1 In-Vent® on SG3240 Single*	$8,500
VIB3240-2 In-Vent® on SG3240 Double*	$11,500
VIB3240-3 In-Vent® on SG3240 Triple*	$14,500
VIB3855-1 In-Vent® on MT3855 Single	$9,000
VIB3855-2 In-Vent® on MT3855 Double	$12,000
VIB3855-3 In-Vent® on MT3855 Triple	$15,000
VIB3870-1 In-Vent® on MT3870 Single	$9,500
VIB3870-2 In-Vent® on MT3870 Double	$12,500
VIB3870-3 In-Vent® on MT3870 Triple	$15,500

**only available with remote control ovens*

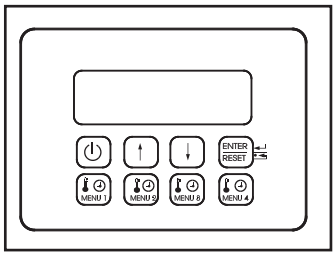
OPTIONS & ACCESSORIES

	MT1820E	MT1828E/G	SG2136E/G	SG3240 E/G	MT3855	MT3870
LEG & STAND OPTIONS						
24" stainless-steel stand with casters	$930	$930	N/A	N/A	N/A	N/A
23-1/4" black legs with casters	N/A	N/A	$630	$630	$630	$630
17-1/4" black legs with casters	N/A	N/A	$610	$610	$610	$610
Triple stack base with casters	N/A	$370	$370	$625	$625	$625
4" stainless steel legs	$68	N/A	N/A	N/A	N/A	N/A
INTERIOR OPTIONS						
Foldable Conveyor Assembly	N/A	N/A	N/A	$1,115	N/A	N/A
Stainless-steel interior*	N/A	N/A	N/A	$670	N/A	N/A
Twin belt 2-10" Belts	N/A	N/A	$2,215	N/A	N/A	N/A
Twin belt 2-16" Belts	N/A	N/A	N/A	$2,215	N/A	N/A
Twin belt 2-19" Belts	N/A	N/A	N/A	N/A	$2,215	$2,215
Split belt 8"/29" Belts	N/A	N/A	N/A	N/A	$2,420	$2,420
*SG2136 & SG3240 models stainless-steel interior are available with remote control only.						
EXTERIOR OPTIONS						
6" shelf extension (each)	$95	$95	$95	N/A	$95	$95
10" shelf extension (each)	N/A	N/A	N/A	$110	$110	$110
12" shelf extension (each)	$120	$120	$120	N/A	N/A	N/A
15" shelf extension (each)	N/A	N/A	N/A	$145	$145	$145
20" shelf extension (each)	N/A	N/A	N/A	$165	N/A	N/A
48" flexible gas hose with quick disconnect & restraining device	N/A	N/A•$283	N/A•$283	N/A•$283	$283	$283
36" flexible gas hose with quick disconnect & restraining device	N/A	N/A•$252	N/A•$252	N/A•$252	$252	$252
10' cord with receptacle	Std.	N/A•$248	N/A•$248*	N/A•Std.	$248	$248
Chimney kit, single	$90	$90	$90	$90	$90	N/A
Chimney kit, double	$95	$180	$180	$180	$180	N/A
Chimney kit, triple	N/A	$270	$270	$270	$270	N/A
Side loading glass door & handle	N/A	$335	$335	Std.	N/A	N/A
Stacking rail (each)	N/A	N/A	$168	N/A	$190	$190
CONTROL OPTIONS						
Smart Generation manual control	N/A	N/A	N/C	N/C	N/A	N/A
Smart Generation remote manual control	N/A	N/A	N/C	N/C	N/A	N/A
Smart Generation menu control	N/A	N/A	N/C	N/C	N/A	N/A
Smart Generation remote menu control	N/A	N/A	N/C	N/C	N/A	N/A
WARRANTY OPTIONS						
Extended warranty (per section)	$1030	$1030	$1030	$1030	$1030	$1030
*6' cord w/receptacle						



Smart Generation Manual Control

Integral or remote microprocessor based control with 600°F (315C) maximum thermostat and belt speed control with backlit LCD display. Control features self diagnostics, monitors and alerts operator of warning or fault conditions.



Smart Generation Menu Control

Integral or remote microprocessor based control with 600°F (315C) maximum thermostat and belt speed control with backlit LCD display. Control features self diagnostics, monitors and alerts operator of warning or fault conditions. In addition, the menu control includes four program keys that store time and temperature settings.

SPECIFICATIONS

CONVEYOR OVENS

Model	MT1820E	MT1828 E/G	SG2136 E/G	SG3240 E/G	MT3855G	MT3870G
KEY FEATURES	Countertop	Space-saver	Triple stackable	Triple stackable	Triple stackable	Triple stackable
	4" legs	Removable single unit belt		Removable single unit belt Twin belt		
	Space-saver	Triple stackable	Self Diagnostic	Self Diagnostic		
SINGLE SECTION SHIPPING WEIGHT	270 lbs.	380/438 lbs.	631/641 lbs.	890/900 lbs.	1200 lbs.	1486 lbs.
DIMENSIONS						
Width (exterior)	32"	35"	44"	53"	58"	64"
Depth (exterior)	42"	50"	64"	77"	91"	106"
Height (single)	20"	42"	43½"	47¼"	47"	47"
Height (double)	36"	60"	57½"	65¼"	65½"	65½"
Height (triple)	N/A	60"	66.5"	74"	73¾"	73¾"
Product Clearance	3.0"	3.75"	4.0"	4.0"	2.75"	3.0"
BELT OPTIONS						
Belt Width	18"	18"	21"	32"	38"	38"
Belt Length	20"	28"	36"	40"	55"	70"
Belt Speed	1 - 12 minutes	2 - 14 minutes	2 - 15 minutes	2 - 30 minutes	3 - 16 minutes	3:30 - 16 minutes
Belt Direction	Reversible	Reversible	Reversible	Reversible	Reversible	Reversible
Belt Construction	Stainless steel wire mesh	Stainless steel wire mesh	Stainless steel wire mesh	Stainless steel wire mesh	Stainless steel wire mesh	Stainless steel wire mesh
Twin Belt Available	N/A	N/A	2 - 10" belts	2 - 15¾" belts	2 - 19" belts	N/A
Split Belt Available	N/A	N/A	N/A	N/A	8" & 29" belts	8" & 29" belts
CAPACITY						
6" pie @ 8 min.	75	105	155	265	438	557
8" pie @ 8 min.	39	54	80	150	244	311
10" pie @ 8 min.	25	35	54	92	149	190
12" pie @ 8 min.	14	20	34	60	105	133
14" pie @ 8 min.	11	16	22	45	72	91
18" pie @ 8 min.	9	13	16	38	56	71
OPERATION						
Electric (kW)	8.0 kW	11 kW	15 kW	27 kW	N/A	N/A
Gas (Btu)	N/A	40,000	60,000	110,000	150,000	150,000
Heating Method	Impingement/forced convection					
Standard Blower Motor	2 blower motors /4 cooling fans	2 blower motors /4 cooling fans	2 blower motors /4 cooling fans	2 blower motors /1 cooling fan	3 blower motors /1 cooling fan	4 blower motors /1 cooling fan
CONSTRUCTION						
Assembly	Angle-iron	Angle-iron	Angle-iron	Angle-iron	Angle-iron	Angle-iron
Side-door Access	N/A	Stainless steel *(Glass option)*	Stainless steel *(Glass option)*	Glass	Stainless steel *(Glass N/A)*	Stainless steel *(Glass N/A)*
WARRANTY						
(limited) Oven Parts Labor	1 year	1 year	1 year	1 year	1 year	1 year
CLEARANCE						
Left	16"	16"	16"/20"	2"/18"	20"	20"
Right	16"	16"	16"/20"	2"/18"	20"	20"
Rear	0"	0"	0"	0"	2"	2"

CONVEYOR OVENS

Blodgett Oven Company – Start-Up and Installation Procedures

Blodgett Ovens offers a Start-Up program package with most Blodgett Conveyor ovens. The following information defines this program and identifies the responsibilities of the customer and the ASAP.

CUSTOMER RESPONSIBILITY

1. Removal of existing equipment, if applicable.
2. Storage, delivery and unloading of ovens at job-site. (A forklift or lift/tailgate delivery will be needed to unload the equipment. This should be arranged well in advance of delivery.)
3. Uncrate and stack ovens.
4. Set ovens in place.
5. Inspect the exterior and interior of the oven for damage which could affect oven operation.
6. Proper ventilation system (see appropriate installation manual)
7. Proper gas service (see appropriate installation manual).
8. Proper electrical service and appropriate cord, plug and matching receptacle (if not provided with oven) (see appropriate installation manual).
9. Provide adequate space for Distributor to perform their responsibilities.

INSTALLATION SERVICE*

***Contact factory for pricing.**

AUTHORIZED DISTRIBUTOR OR AUTHORIZED SERVICE AGENCY RESPONSIBILITY

1. Assembly of ovens to include

Nozzles	Conveyor belt	Crumb Tray
Air diverters	Drive chain	Vent box (if included)
Conveyor supports	End plugs	Mounting of computer wall brackets

2. Gas and electric utility connections to ovens.
   Gas Services Hookup: Fastening the flexible hose from the oven to the existing gas supply in building (if supplied with the oven.). The gas supply outlet is the responsibility of the customer.
   Electrical Hookup: Plugging the cord and plug assembly, (if supplied with the oven), into the proper electric receptacle. The receptacle and circuit are the responsibility of the customer.
3. Perform a start-up procedure which includes:
   - Check for gas leaks within the oven and the hose assembly.
   - Check temperature calibration.
   - Check for proper line voltage.
   - Check high limit and low limit temperatures.
   - Check both supply and manifold gas pressures.
   - Check operation of axial fans
   - Check low and high DC voltage speeds.
   - Check convection blower rotation.
   - Check belt speed calibration.
   - Visually check for proper combustion.
4. Explain cleaning, maintenance and mechanical operation to customer. Install restraining devices (gas ovens only).
5. Explain operation to customer.

Note: All work should be completed during normal business hours (7:00 a.m. to 5:00 p.m., Mon.-Fri.). Any additional charges incurred due to installations performed after normal business hours will be the responsibility of the customer. Any additional charges incurred through excess travel, outside the 100 mile radius are also the responsibility of the customer.

CUSTOMER RESPONSIBILITY

1. Inspect for damage which could effect oven or hood operation.

   All hoods are shipped F.O.B. Burlington, VT and any damage, either concealed or visible, shall be the responsibility of the customer. We suggest you file a claim with the freight company as soon as possible, not to exceed 3 working days.
2. Removal of existing equipment, if applicable.
3. Storage, delivery, unloading and uncrating of hoods and ovens at job-site. (A forklift or tailgate delivery will be needed to unload the equipment. This should be arranged well in advance of delivery.)
4. Proper stacking and setting of equipment in place.
5. Proper exhaust and make up air duct work in place according to In-Vent specifications, including stainless steel ceiling duct supplied with In-Vent. (see appropriate installation manual)
6. Proper exhaust fan sized according to duct work to provide proper exhaust CFM, including stainless steel ceiling duct supplied with In-Vent. (see appropriate installation manual)
7. Proper make up fan sized according to duct work to provide proper make up CFM.
8. All fan and duct work installed according to local codes.
9. Any necessary adjustments required for the hood to operate to a manufacturer's spec.

INSTALLATION SERVICE*

*Contact factory for pricing.

AUTHORIZED DISTRIBUTOR OR
AUTHORIZED SERVICE AGENCY RESPONSIBILITY

1. Assemble hood to conveyor oven.
2. Check exhaust and make up hood pressures and ensure proper operation of hood.
3. Explain cleaning and maintenance to customer.
4. Explain operation to customer.

*Any changes required for exhaust or make up air CFM is the responsibility of the owner.

NOTE: All work should be completed during normal business hours (7:00 a.m. to 5:00 p.m. Mon.-Fri.). Any additional charges incurred due to installations performed after normal business hours will be the responsibility of the customer. Any additional charges incurred through excess travel, outside the 100 mile radius, is the responsibility of the customer.

ORIGINAL EQUIPMENT WARRANTY
(For U.S. and Canada)

Blodgett Ovens warrants to each original Buyer of the electrically-heated or gas-fired ovens listed below that those ovens will be free from defects in material and workmanship for the period specified below. Blodgett Ovens' obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCT WARRANTY PERIOD
Two (2) Year Limited Parts and Labor
Five (5) Year Limited Door Warranty
One (1) Year Cordierite and Ultra Rokite Deck Warranty

PRODUCTS COVERED
DFG 50, 100 and 200, Mark V Series, and CTB Convection Ovens;
900 Series Bake and Roast Ovens, 1000 Series Pizza Deck Ovens,
RE Series Electric Ovens; and 1400 Series Deck Ovens

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett Ovens agrees to pay any authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett Ovens' option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of the Blodgett Ovens.

In addition to the foregoing original equipment warranty Blodgett Ovens warrants the door assembly and components of such assembly, but not the glass, if any, of its ovens, for the period set forth above. This extended door warranty is a parts only warranty and does not include labor, travel, mileage or any other charges.

Blodgett Ovens shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett Ovens.

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT OVENS ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT OVENS MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights that vary from state to state.

IMPORTANT NOTICE
The end-user purchasing a Blodgett oven, to which this warranty applies, is urged to return the purchaser registration card included in the owner's document package. Upon the return of the registration card, the warranty period will commence as provided above. If such registration card is not returned, then the warranty period will be deemed to have commenced on the date of invoice for the particular oven to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

BLODGETT OVENS
50 Lakeside Avenue, Box 586, Burlington, Vermont 05401 USA
Telephone (802) 860-3700 FAX: (802) 864-0183
PN32252 Rev. A (2/00)

ORIGINAL EQUIPMENT WARRANTY
(For U.S. and Canada)

Blodgett Ovens warrants to each original Buyer that its electrically-heated or gas-fired Conveyor Series conveyor ovens will be free from defects in material and workmanship for the period specified below. Blodgett Ovens' obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCT WARRANTY PERIOD
One (1) Year Limited Parts and Labor
Three (3) Year Limited Door Warranty

ZEPHAIRE/AC-500/KCO-25E Convection Ovens

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett Ovens agrees to pay any authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett Ovens' option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of the Blodgett Ovens.

Blodgett Ovens shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett Ovens.

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT OVENS ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITY AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT OVENS MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights that vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett oven, to which this warranty applies, is urged to return the purchaser registration card included in the owner's document package. Upon the return of the registration card, the warranty period will commence as provided above. If such registration card is not returned, then the warranty period will be deemed to have commenced on the date of invoice for the particular oven to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

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PN32253 Rev A (2/00)

ORIGINAL EQUIPMENT WARRANTY
(For U.S. and Canada)

The Blodgett Oven Company warrants to each original Buyer that its electrically-heated or gas-fired MasterTherm Series conveyor ovens will be free from defects in material and workmanship for the period specified below. Blodgett Oven Company's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts and Labor

MASTERTHERM® and Smart Generation Series Conveyor Ovens

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett Oven Company agrees to pay any authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett Oven Company's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of the Blodgett Oven Company.

Blodgett Oven Company shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett Oven Company.

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT OVEN COMPANY ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITY AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT OVEN COMPANY MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights that vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett oven to which this warranty applies is urged to return the purchaser registration card included in the owner's document package. Upon the return of the registration card the warranty period will commence as provided above. If such registration card is not returned, then the warranty period will be deemed to have commenced on the date of invoice for the particular oven to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period.

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Telephone (802) 860-3700 FAX: (802) 864-0183
PN32253 Rev A (2/00)

BLODGETT COMBI
ORIGINAL EQUIPMENT LIMITED WARRANTY COVERAGE

Blodgett Combi Models pages 14-24

Original Equipment Limited Warranty

Blodgett Combi warrants, to the original purchaser, its products to be free from defects in material and workmanship for which it is responsible. Blodgett Combi's obligation under this warranty shall be limited to replacing without charge any part which is found to be defective (parts) and expense incurred for its installation (labor) for a period of one (1) year, except as limited here and after, provided equipment has been unaltered and has been properly installed, maintained and operated in accordance with the Blodgett Combi Owner's Manual. All service during this warranty time frame must be performed by a Blodgett ASAP or ASAP approved technician. This date shall not exceed thirty (30) days from the date of shipment of the equipment from the factory. This warranty is valid for continental United States, Hawaii, Alaska and Canada.

Blodgett Combi agrees to pay our factory authorized service agent for any labor required to repair or replace, at our option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes actual mileage not to exceed fifty (50) miles (100 miles round trip) or travel time not to exceed two (2) hours. Mileage or travel time exceeding the limits will not be covered unless previously authorized by the factory. Any additional charges incurred through excessive travel, outside the 100 mile radius, are the responsibility of the customer.

This warranty does not cover any defect due to or resulting from handling, abuse, misuse or harsh chemical, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel, or damage by flood, fire, or other acts of God. Adjustments such as calibrations to the thermostats, leveling, tightening of fasteners or plumbing connections normally associated with the original installation are the responsibility of the dealer or installer and are not covered by Blodgett Combi under the terms of this warranty.

Proper installation is the responsibility of the dealer, the owner-user, or the installing contractor and is not covered by this warranty. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes.

Steam generator maintenance is the responsibility of the owner-user and is not covered by the warranty. The use of good quality feed water is the responsibility of the owner-user. In order to validate the warranty to this unit, the following minimum water quality requirements must be met: Total Dissolved Solids (TDS) content will not exceed 30 parts per million, the water pH must be 7.0 or higher. The use of poor quality feed water will void the equipment warranty. Decalcification of the steam generator should be carried out by the recommended preventive maintenance schedule. Steam generator damage, steam generator component failure, oven damage due to improper preventative maintenance or scale build up is not covered under the warranty.

The foregoing is exclusive in lieu of all other warranties, whether written, oral, or implied, including any warranty of performance, merchantability, or fitness for purpose, and supersedes and excludes any oral warranties or representations, or written warranties or representations, not expressly designated in writing as a "warranty" or "guarantee" of Blodgett Combi made or implied in any manual, literature, advertising brochure or other materials. This warranty gives you specific legal rights and you may have other rights that vary from state to state.

In no event shall Blodgett Combi be liable, directly or indirectly, for special, consequential or incidental damages including, but not limited to: (i) any loss of business or profits; and (ii) labor, materials or other charges, claims, losses, or damages incurred or suffered from, in connection with, or in circumstances of, the working upon, alterations, or repair of any such defective products or parts by persons or firms other than that of Blodgett Combi.

LIMITED EXTENDED WARRANTY COVERAGE

An extended Limited Parts and Labor Warranty coverage (one year or two year) is available on each piece of equipment at an additional cost.

See page 22 for pricing.

Limited Extended Warranty Coverage can only be purchased at the time the equipment to be covered is purchased.

Limited Extended Warranty Coverage subject to the same conditions and limitations as our Original Equipment Limited Warranty.

BLODGETT COMBI START-UP INSPECTION SERVICES (Domestic & Canada ONLY)

Following installation of a Blodgett Combi Combination-Oven, the Start-Up Inspection Service provides for a factory authorized service agent to visit the installation for a complete start-up inspection. Start-up inspection occurs after equipment installation and does not include installation.

This Start-Up Inspection Service will be performed within a reasonable* period of time after factory notification of installation.

This Start-Up Inspection Service will include verifying model number, serial number, date of installation, applied voltage, phase, cold water pressure, a visual inspection of drip trough, door drip pan, door interlock switch, door, door adjustment, door gasket, oven interior, blower wheel, a determination if unit is accessible for service, electrical component check, plumbing component check, inspect for properly installed atmospherically vented drain, (where applicable) oven operational test in each mode and verification of user's understanding of decalcification, operation and maintenance procedures.

The Start-Up Inspection Service is designed to assist the user in assuring that proper installation methods have been employed and to resolve and answer any start-up questions.

If the Start-Up Inspection determines the installation is faulty or not in compliance with factory recommended procedures, warranty coverage may be suspended until corrections are implemented and inspected.

* Reasonable conditions:

- Less than 100 miles from service agency
- Six (6) days advance notice

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BLODGETT® OVENS	BLODGETT COMBI®
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Visit our website for most up-to-date literature: www.blodgett.com

PRICES FOR OPTIONS APPLICABLE ONLY WHEN ORDERED WITH EQUIPMENT.

THE COMPANY RESERVES THE RIGHT TO MAKE SUBSTITUTIONS OF COMPONENTS WITHOUT PRIOR NOTICE.

REVISED 01.02

BLODGETT BLODGETT COMBI MAGIKITCH'N Pitco Frialator

BLODGETT CORPORATION

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